

PORZIONATRICE PIZZA DIVISEUSE PO 300

**ISTRUZIONI PER L'USO E LA
MANUTENZIONE**

INSTRUCTIONS DE SERVICE

DECLARATION DE CONFORMITÉ



DECLARATION OF CONFORMITY

In accordo con la Direttiva Bassa Tensione **73/23 CEE**, con la Direttiva **89/336 CEE** (Compatibilità Elettromagnetica), con la direttiva **98/37 CEE** (macchine), integrate dalla marcatura CE secondo la Direttiva **93/68 CEE**.

*En accord avec la Directive Basse Tension **73/23 CEE**, avec la Directive **89/336 CEE** (Compatibilité Electro-magnétique), avec la Directive **98/37 CEE** (machines) intégrés par le marquage CE selon la Directive **93/68 CEE***

Tipo d'apparecchio – *Type d'appareillage* : Macchina: PORZIONATRICE
Machine: PIZZA DIVISEUSE

Marchio commerciale – *Marque commerciale* : PIZZA GROUP

Modello – *Modèle* : **PO 300**

Costruttore – *Constructeur* : PIZZA GROUP SRL

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Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buon'arte in materia di sicurezza in vigore nella CEE sono:

Les normes harmonisées ou les spécifications techniques (désignations) qui ont été appliquées en accord avec les règles de l'art en matière de sécurité en vigueur dans la CEE sont:

Norme o altri documenti normativi
Normes ou autres documents normatif

Rapporto di collaudo-Schede tecniche
Rapports d'essais – Fiche techniques

EN 60204-1 EN 60335-2-64
EN 292-1 EN 292-2 EN 294
EN 55014 EN 55104
EN 60555-2 EN 60555-3

Informazioni ulteriori
Ultérieures informations

In qualità di costruttore e/o rappresentante autorizzato della società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle Direttive su menzionate.
En qualité de constructeur et/ou représentant autorisé de la Société à l'intérieur de la CEE, nous déclarons sous notre propre responsabilité que les appareils sont conformes aux exigences essentielles prévues par les Directives mentionnées ci-dessus.

San Vito al Tagliamento PN
29.01.2003

Bellotto Carlo
Presidente – *Président*

1) MODELLI E DIMENSIONI

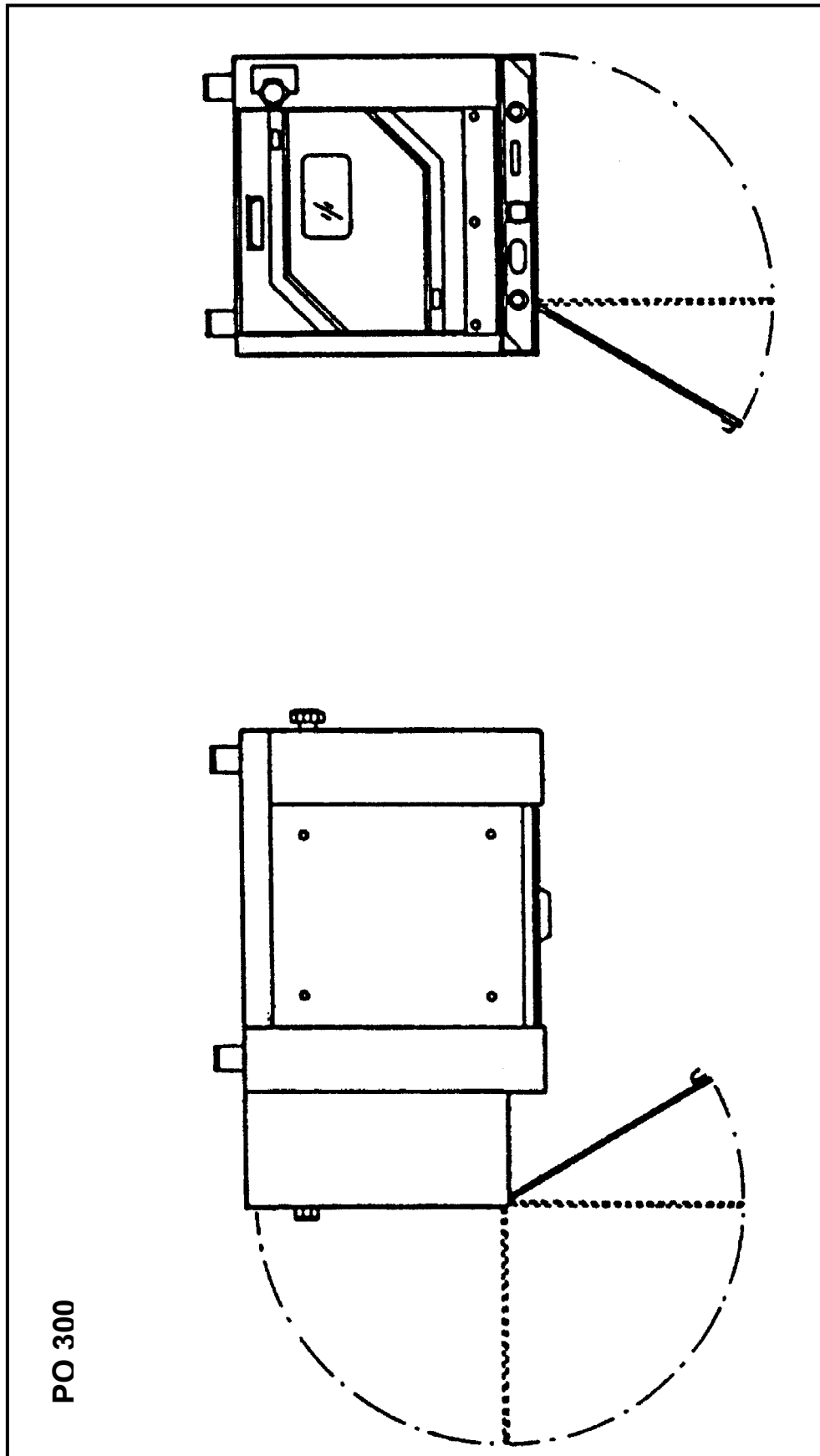
MOD.	DIMENSIONI (mm)			PESO NETTO (Kg)
	LARG.	PROF.	ALT.	
PO300	475	800	650	101

2) DATI TECNICI

MOD.	CONNESSIONE ELETTRICA		
	TENSIONE <i>V – AC</i>	POTENZA <i>Kw</i>	CAVO <i>(Tipo H07RNF)</i>
PO300	380....400 V / 3 N ~	0,46	5 x 1,5 mm ²
	230 V / 3 ~	0,46	4 x 2,5 mm ²

- CAPACITÀ VASCA = KG 30 MASSIMO (PASTA NON LIEVITATA)
- LA TARGHETTA DATI SI TROVA SUL FIANCO DESTRO DELL'APPARECCHIO

fig. 1



AVVERTENZE GENERALI

Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, uso e manutenzione. Conservare questo libretto per ogni ulteriore consultazione dei vari operatori. Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'apparecchiatura. In caso di dubbio, non utilizzare l'apparecchiatura e rivolgersi a personale professionalmente qualificato. Prima di collegare l'apparecchiatura, accertarsi che i dati di targa siano corrispondenti a quelli della rete di alimentazione elettrica: la targhetta dei dati tecnici è posta sul fianco destro e riporta tutti i dati necessari all'installazione.

L'apparecchiatura deve essere utilizzata solo da personale addestrato all'uso della stessa. Prima di effettuare operazioni di pulizia e manutenzione, disinserire l'apparecchiatura dalla rete di alimentazione elettrica. Disattivare l'apparecchio in caso di guasto o di cattivo funzionamento. Per l'eventuale riparazione rivolgersi solamente ad un centro d'assistenza tecnica autorizzato e richiedere l'utilizzo di ricambi originali.

Il mancato rispetto di quanto sopra può compromettere la sicurezza dell'apparecchiatura. Tutti i lavori di messa in opera e di installazione possono essere eseguiti esclusivamente da personale specializzato ed in conformità alle prescrizioni vigenti. La sicurezza elettrica di questa apparecchiatura è assicurata soltanto quando la stessa è correttamente collegata ad un efficace impianto di messa a terra come previsto dalle vigenti norme di sicurezza elettrica. È necessario verificare questo fondamentale requisito di sicurezza, in caso di dubbio richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato.

Il costruttore non può essere considerato responsabile per eventuali danni causati dalla mancanza di messa a terra dell'impianto.

L'emissione di rumori dell'apparecchio è inferiore a 85 dB (A).

ISTRUZIONI PER L'INSTALLATORE

L'apparecchio PO 300 può essere installato:

- A)** Sopra un supporto di sostegno già esistente presso l'utente; in questo caso il piano di appoggio deve essere in grado di portare il peso della macchina. Inoltre tenere in considerazione quanto dettato dalle normative ergonomiche.
- B)** Sopra supporti, di portata superiore a 150 Kg, che possono essere forniti a richiesta.

La BM/2 è composta da due apparecchiature fornite in imballi separati e distinti da due contrassegni:
PO 300 (PORZIONATRICE)
NT (NASTRO TRASPORTATORE)

L'apparecchio è stato progettato in modo che possa funzionare solo se:

1°)La porzionatrice è collocata sopra il nastro (vedi fig. 1)

2°)Il connettore femmina volante X_p , posto sotto la porzionatrice, è collegato al connettore maschio fisso X_s , posto all'interno del nastro (vedi capitolo "collegamento elettrico").

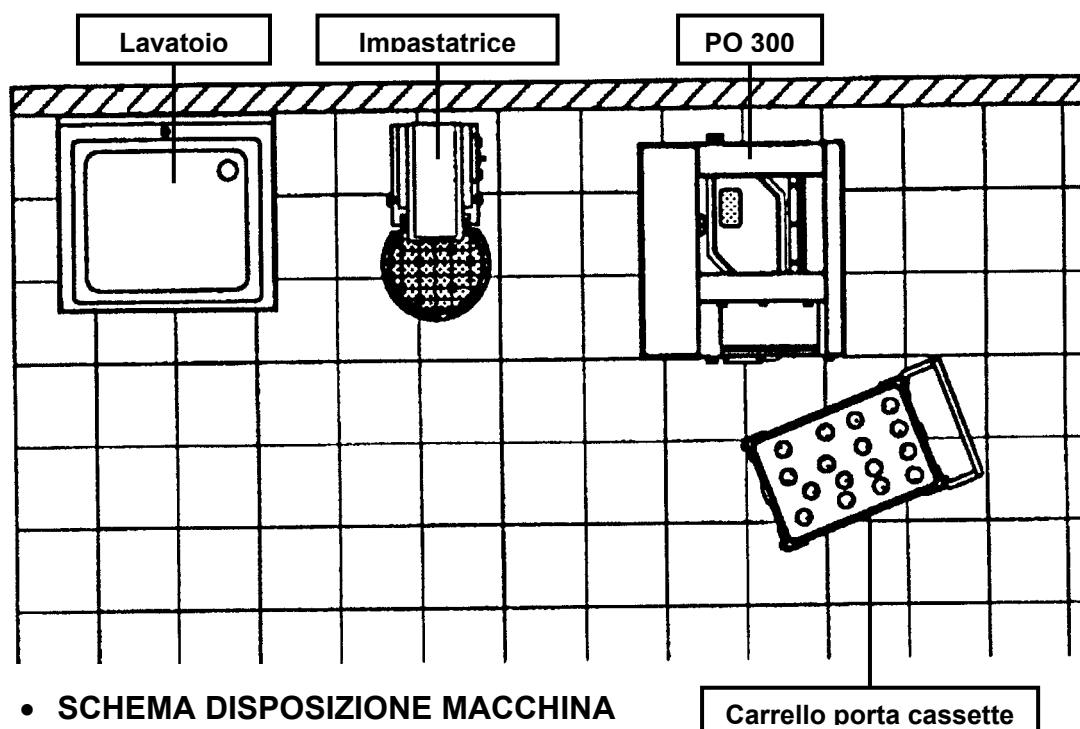


fig. 2

L'installatore dovrà tener conto di eventuali interventi di manutenzione nel fianco destro e nella parte posteriore dell'apparecchio.

Inoltre dovrà considerare lo spazio utile, necessario all'utente per svolgere al meglio e, in condizioni di sicurezza il proprio lavoro (vedi schema – fig. 2).

1) POSA IN OPERA DEGLI APPARECCHI

Togliere il nastro dall'imballo e sistemarlo nel luogo di utilizzazione.

Togliere la porzionatrice dall'imballo e sistemarla sopra il nastro come indicato in fig. 1 facendo attenzione al connettore posto sotto la porzionatrice.

L'apparecchio deve essere messo in opera su un piano perfettamente orizzontale; se esistono della aplanarità devono essere eliminate avvitando o svitando i piedini d'appoggio regolabili. Se la macchina è asservita da una impastatrice, quest'ultima dovrebbe trovarsi sul lato sinistro della PO 300 per facilitare l'operazione di carico della vasca della porzionatrice (vedi schema disposizione macchina; disegno scala 1:40).

2) COLLEGAMENTO ELETTRICO

ATTENZIONE: Prima di effettuare l'allacciamento alla linea elettrica bisogna collegare la porzionatrice con il nastro.

- Prendere il connettore X_p posto sotto la porzionatrice e collegarlo con il connettore maschio X_s fissato sul nastro (vedi schema elettrico).

- L'apparecchiatura viene consegnata predisposta per il funzionamento alla tensione riportata nella targhetta caratteristiche.
 - L'apparecchiatura è dotata di un cavo flessibile per l'allacciamento alla linea elettrica del tipo con isolamento in gomma H07RN-F e di sezione come da "dati tecnici dell'apparecchio".
 - L'equipaggiamento elettrico della macchina deve essere connesso a un conduttore neutro (N) se alimentato a 380 – 400 V.
 - Assicurarsi che il voltaggio e la potenza di rete siano adeguati ad erogare i Kilowatts richiesti come da "dati tecnici dell'apparecchio". Il collegamento alla linea elettrica è possibile solo se tra la rete di alimentazione e la macchina, esiste un interruttore principale murario unipolare conforme alle norme vigenti, con un'apparecchiatura di contatto minima di 3 mm per polo. Inoltre la tensione di alimentazione a macchina funzionante, non deve discostarsi dal valore della tensione nominale di $\pm 10\%$. L'interruttore principale deve essere situato in prossimità della macchina e deve essere di facile accessibilità.
- È indispensabile collegare l'apparecchiatura a terra e verificare l'efficacia dell'allacciamento elettrico di protezione. L'apparecchiatura deve essere inoltre inclusa in un sistema equipotenziale la cui efficacia deve essere opportunamente verificata secondo quanto riportato nella normativa in vigore. Il collegamento viene effettuato mediante due viti contrassegnate dal simbolo ∇ , poste una sul fianco destro nelle vicinanze dell'ingresso del cavo elettrico, e l'altra nella parte posteriore del nastro.

All'accensione della macchina accertarsi che il senso di rotazione della spirale e del coltello avvenga come indicato dalle frecce poste sulla porzionatrice (senso antiorario), mentre il senso di rotazione del nastro trasportatore deve coincidere con la freccia posta sul nastro. In caso contrario disinserire immediatamente la macchina dalla rete di alimentazione elettrica e invertire due fasi direttamente sulla spina del cavo di alimentazione.

IL COSTRUTTORE DECLINA OGNI RESPONSABILITÀ QUAL'ORA QUESTA NORMA ANTIINFORTUNISTICA NON VENGA RISPETTATA.

3) SISTEMI DI SICUREZZA DELL'APPARECCHIATURA (vedi fig. 3)

- PROTEZIONI PER L'OPERATORE

- 1) Il coperchio **A** (fig. 3) impedisce l'accesso alla vasca della porzionatrice durante la lavorazione; infatti è dotato di un microinterruttore che permette il funzionamento della PO 300 solo se il coperchio è completamente chiuso.
- 2) Il portello anteriore **N** (fig. 3) protegge l'operatore dal movimento pericoloso del coltello taglia pasta e del nastro trasportatore. La PO 300 non parte se il portello anteriore non è completamente abbassato.

- PROTEZIONI PER L'APPARECCHIATURA

- 1) Per evitare danni alla porzionatrice, la macchina è dotata di un microinterruttore che rivela la posizione del cassetto dosa-taglia (fig. 2); se quest'ultimo non è perfettamente chiuso la PO 300 non funziona.

- **PROTEZIONE TERMICA**

- 1) Ogni motore della PO 300 è protetto da un relè termico a riarmo manuale.
I relè termici che proteggono i motori sono dietro il fianco destro della porzionatrice e del nastro.

4) **SOSTITUZIONI PARTI DI RICAMBIO**

4.1 Prima di sostituire parti della macchina scollegare in modo onnipolare l'apparecchiatura della rete.

- **MOTORE COLTELLO**

Sollevare il portello anteriore **N** (fig. 3); alzare la leva dal carrello di regolazione **E** (vedi fig. 4), togliere il coltello AH045 (tav. 3) svitando i pomoli AC056. togliendo la protezione A2L04 (tav. 3), fissata con viti a vista, si accede al motore coltello.

- **MICROINTERRUTTORI**

La **tav. 2** mostra la posizione dei microinterruttori e il loro sistema di fissaggio.

- **MOTORE SPIRALE**

Si trova dietro il fianco destro della porzionatrice (tav. 4).

- **COMPONENTI ELETTRICI PORZIONATRICE (tav. 2)**

Tolto il fianco destro e il cruscotto comandi (viti a vista) si accede facilmente a tutti i componenti.

- **COMPONENTI ELETTRICI NASTRO (tav. 5)**

Tolto il fianco destro (viti a vista) si accede a tutti i componenti.

- **MOTORI NASTRO (tav. 5)**

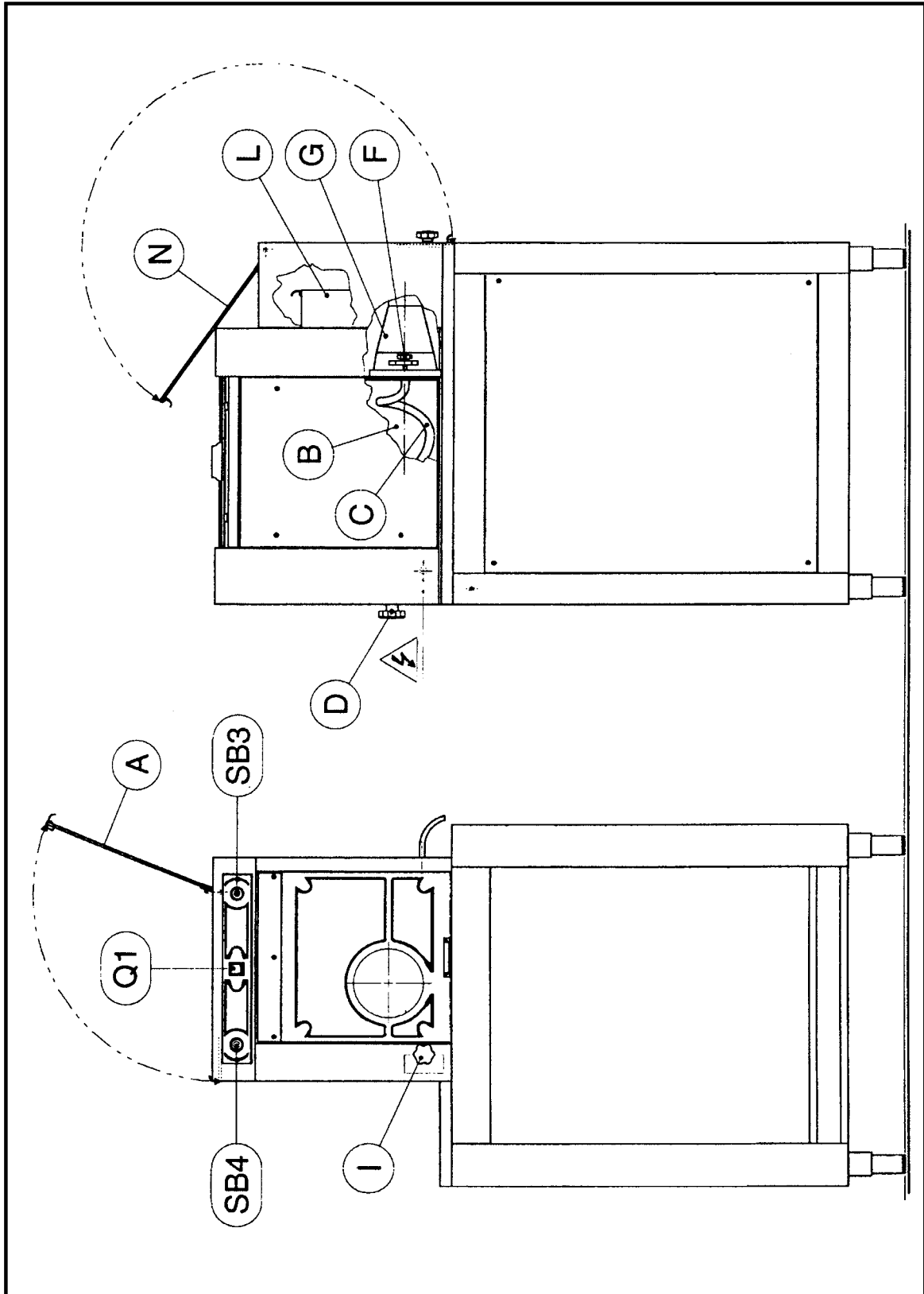
Separare la porzionatrice dal nastro e staccare il connettore volante **X_p**: così facendo si accede facilmente al motore del nastro.

ISTRUZIONI PER L'UTENTE

Si raccomanda all'utente di verificare che l'installazione dell'apparecchio sia stata fatta in modo idoneo; la ditta costruttrice non risponde delle garanzie o dei danni fatti derivanti da cattiva installazione, imperfetta manutenzione, imperizia nell'uso.

Prima di mettere in funzione la PO 300, leggere attentamente le istruzioni per l'uso contenute nel presente opuscolo, con particolare attenzione alle norme relative ai dispositivi di sicurezza. Spegner sempre l'interruttore elettrico principale alla fine dell'utilizzazione dell'apparecchio, soprattutto durante le operazioni di manutenzione e riparazione.

fig. 3



La macchina deve essere utilizzata conformemente alle regole e pulita accuratamente. Tutti i dispositivi di sicurezza devono essere mantenuti efficienti. Variazioni ed applicazioni sulla macchina di dispositivi non sono ammessi e comportano la cessazione di ogni prestazione in garanzia.

5) USO DELL'APPARECCHIO (Vedi fig. 3)


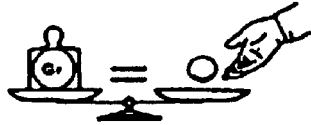
Prima di accendere la macchina introdurre l'impasto non lievitato nell'apposita vasca **B** alzando il coperchio **A** quindi abbassarlo per assicurarsi l'intervento del microinterruttore di sicurezza. Premere l'interruttore generale **Q₁** ed il pulsante di marcia **SB₄** della porzionatrice. Verificare che il peso delle prime porzioni di pasta corrisponda alla grammatura voluta. La grammatura si aumenta ruotando in senso orario la manopola **I** e si diminuisce ruotando la stessa in senso antiorario (vedi fig. 4). Provvedere ad alimentare la vasca della porzionatrice con successivi impasti non lievitati e raccogliere le porzioni in uscita dal nastro **P**. a fine lavoro arrestare la macchina premendo il pulsante di arresto **SB₃**.

6) DOTAZIONE DELLA MACCHINA

La PO 300 ha in dotazione n° 3 imbuti.

La tabella sotto illustrata mostra tutti i tipi di imbuti con relativo campo di lavoro:

★ dotazione di serie, se non specificato prima dell'ordine.

PO300			
			
→	AH027	→ 50 / 70	→ <input type="checkbox"/>
→	AH021	→ 60 / 100	→ <input type="checkbox"/>
→	AH022	→ 90 / 130	→ <input type="checkbox"/>
★ →	AH023	→ 120 / 160	→ <input type="checkbox"/>
★ →	AH024	→ 150 / 190	→ <input type="checkbox"/>
★ →	AH025	→ 180 / 220	→ <input type="checkbox"/>
→	AH026	→ 210 / 250	→ <input type="checkbox"/>
→	AH044	→ 240 / 280	→ <input type="checkbox"/>

L'utente dovrà dotare la macchina dell'imbuto adatto al peso della porzione di pasta da lavorare. Per esempio: PIZZE Ø 300 mm PESO DELLA PORZIONE = 200 gr
CONO DA APPLICARE ALLA PORZIONATRICE AH025

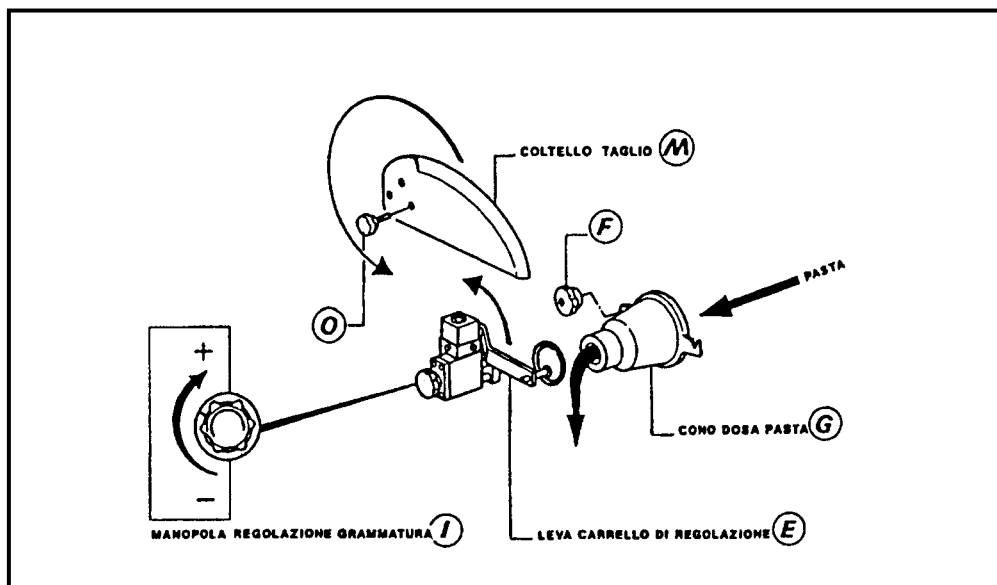
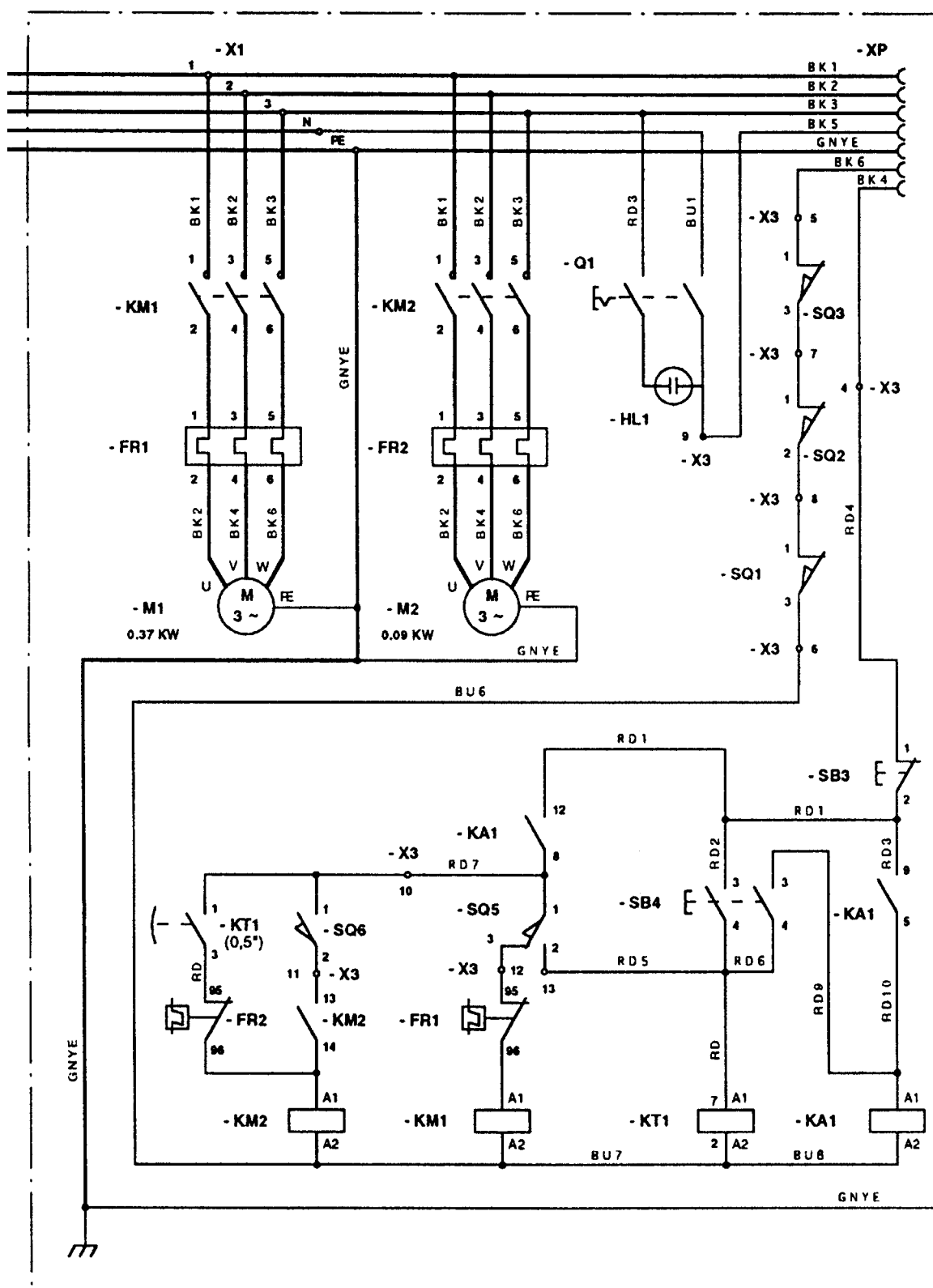


fig. 4

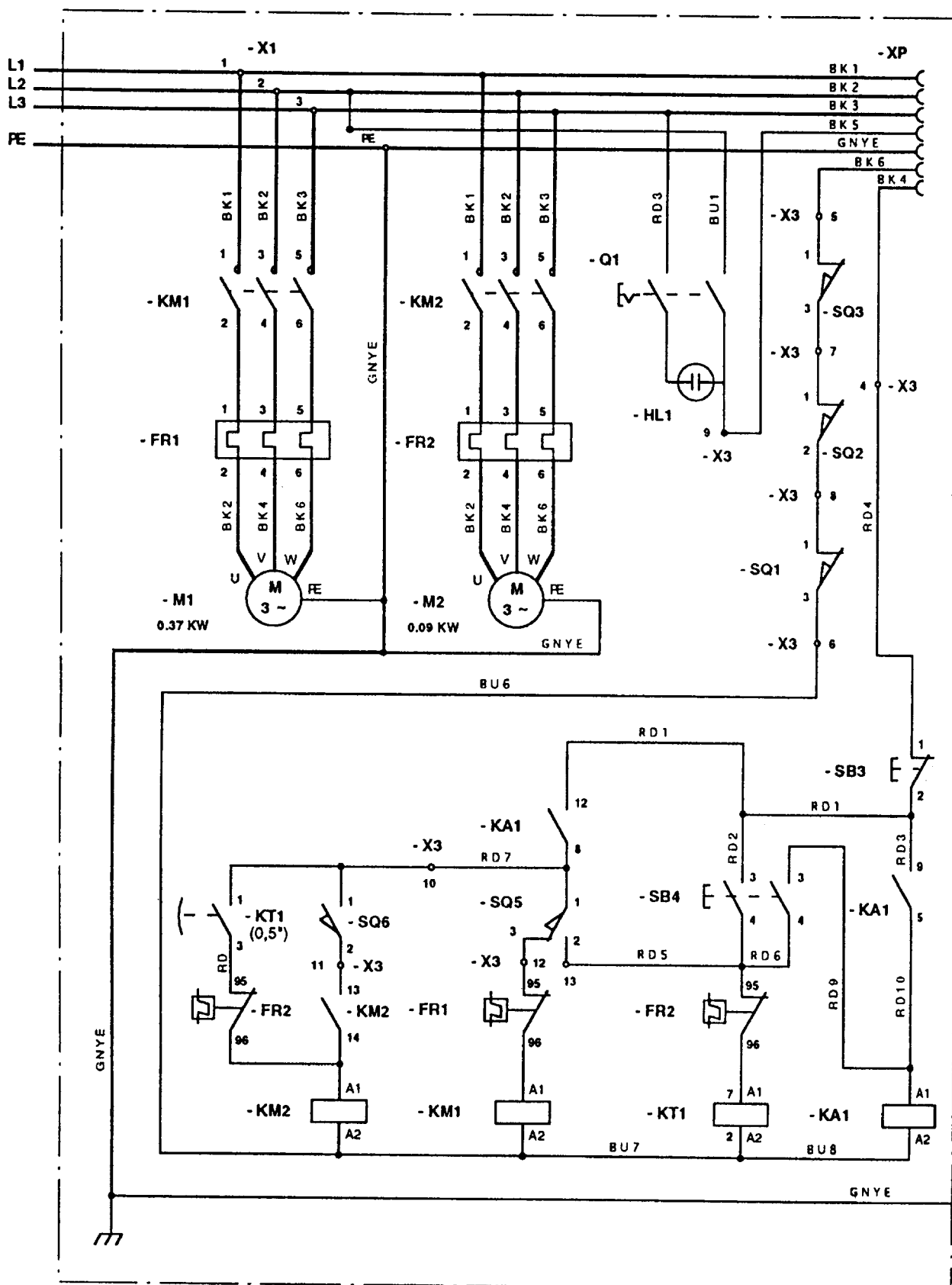
- SOSTITUZIONE DELL'IMBUTO

Staccare in modo onnipolare la macchina dalla rete elettrica. Sollevare il portello anteriore **N**, sollevare la leva carrello di regolazione **E** e aprire il cassetto dosatore – taglia **L** (fig. 3 e fig. 4). Allentare i due pomelli **F** e ruotare l'imbuto di quanto basta per l'estrazione. Reinserire l'imbuto prescelto nell'apposita sede, rimuovendo eventuali residui di pasta, ed avvitare contemporaneamente i due pomelli **F** (fig. 4). Assicurato l'imbuto alla macchina, chiudere il cassetto dosatore – taglia **L** e riportare la leva del carrello **E** in posizione di lavoro. L'intervento del micro di sicurezza avviene solo con la perfetta chiusura del cassetto dosatore – taglia **L**: solo così la macchina può funzionare.

Schema elettrico 380...400 V / 3N~



Schema elettrico 230 V / 3~



LEGENDA SCHEMA ELETTRICO

X₁ = MORSETTIERA CAVO ALIMENTAZIONE

X₃ = MORSETTIERA COLLEGAMENTO INTERRUTTORI DI POSIZIONE

X_p = CONNETTORE FEMMINA

Q₁ = INTERRUTTORE GENERALE

HL₁ = LAMPADA ALIMENTAZIONE

SQ₁ = INTERRUTTORE DI POSIZIONE PORTELLO ANTERIORE

SQ₂ = INTERRUTTORE DI POSIZIONE COPERCHIO VASCA

SQ₃ = INTERRUTTORE DI POSIZIONE CASSETTO DOSA TAGLIA

SQ₅ = MICROINTERRUTTORE DOSA PASTA

SQ₆ = MICROINTERRUTTORE COLTELLO

SB₃ = PULSANTE D'ARRESTO

SB₄ = PULSANTE DI MARCIA

KM₁₋₂ = TELERUTTORE

FR₁₋₂ = RELÈ TERMICO

KA₁ = RELÈ

M₁ = MOTORIDUTTORE SPIRALE 0,37 KW 230 / 400 V

M₂ = MOTORIDUTTORE COLTELLO 0,09 KW 230 / 400 V

KT₁ = TEMPORIZZATORE COLTELLO (0,2 sec.)

7) PULIZIA E MANUTENZIONE

Prima di iniziare le operazioni di pulizia e/o manutenzione scollegare in modo onnipolare la macchina dalla rete elettrica. Pulire giornalmente la macchina con acqua tiepida saponata, quindi risciacquare abbondantemente e asciugare con cura. Evitare nel modo più assoluto di pulire con pagliette, spazzole o raschietti di acciaio comune in quanto possono depositare particelle ferrose che ossidandosi provocano punti di ruggine. Evitare di ricorrere all'uso di lame od utensili che provochino danni o rugosità superficiali.

ATTENZIONE: non lavare l'apparecchiatura con getti d'acqua diretti e in pressioni poiché eventuali infiltrazioni ai componenti elettrici potrebbero pregiudicare il regolare funzionamento dell'apparecchiatura e dei sistemi di sicurezza.

Per una accurata pulizia della PO 300 è necessario eseguire le seguenti operazioni (vedi fig. 3, fig. 4):

- 1° Sollevare il portello anteriore **N** e alzare la leva di regolazione **E**.
- 2° Svitare i due pomoli **P** e togliere il coltello **M**: lavare sotto un getto d'acqua calda.
- 3° Aprire il cassonetto dosa – taglia **L**.
- 4° Allentare i due pomelli **F** e ruotare l'imbuto quanto basta per l'estrazione: lavare sotto un getto d'acqua calda.
- 5° Svitare la ghiera esterna **D** (fig. 3), che si trova nella parte posteriore della porzionatrice, ed estrarre frontalmente la spirale **C**; lavare abbondantemente sotto un getto d'acqua calda.
- 6° Pulire la vasca con una spugna ben strizzata d'acqua calda eliminando i residui di pasta che seccando possano alterare la posizione dell'imbuto o della spirale.
Fare attenzione che nella sequenza inversa di rimontaggio avvenga il calettamento della spirale **C** sui due pioli di trascinamento della testata della macchina.
Dopo aver correttamente rimontato la spirale **C**, l'imbuto **G** e il coltello **M** procedere alla pulizia interna del nastro.
- 7° Svitare e sfilare la manopola nera **T** (vedi tav. 3, particolare AC054 tav. 5) che si trova sul lato destro del nastro trasportatore. Sfilare il nastro sempre dal lato destro e procedere ad una accurata pulizia.
Fare attenzione che nella sequenza inversa di rimontaggio, il perno rullo motore KF026 (tav. 5) si agganci al blocco snodo nastro KF027 (tav. 5).

Si raccomanda cautela nell'eseguire suddette operazioni, onde evitare il deterioramento delle parti interessate.

Non sono necessari particolari lavori di manutenzione, ma si raccomanda di far controllare l'apparecchio da specialisti ogni 4 anni.

Una buona manutenzione garantisce un perfetto funzionamento ed una lunga durata dell'apparecchio.

1) TYPE AND DIMENSIONS

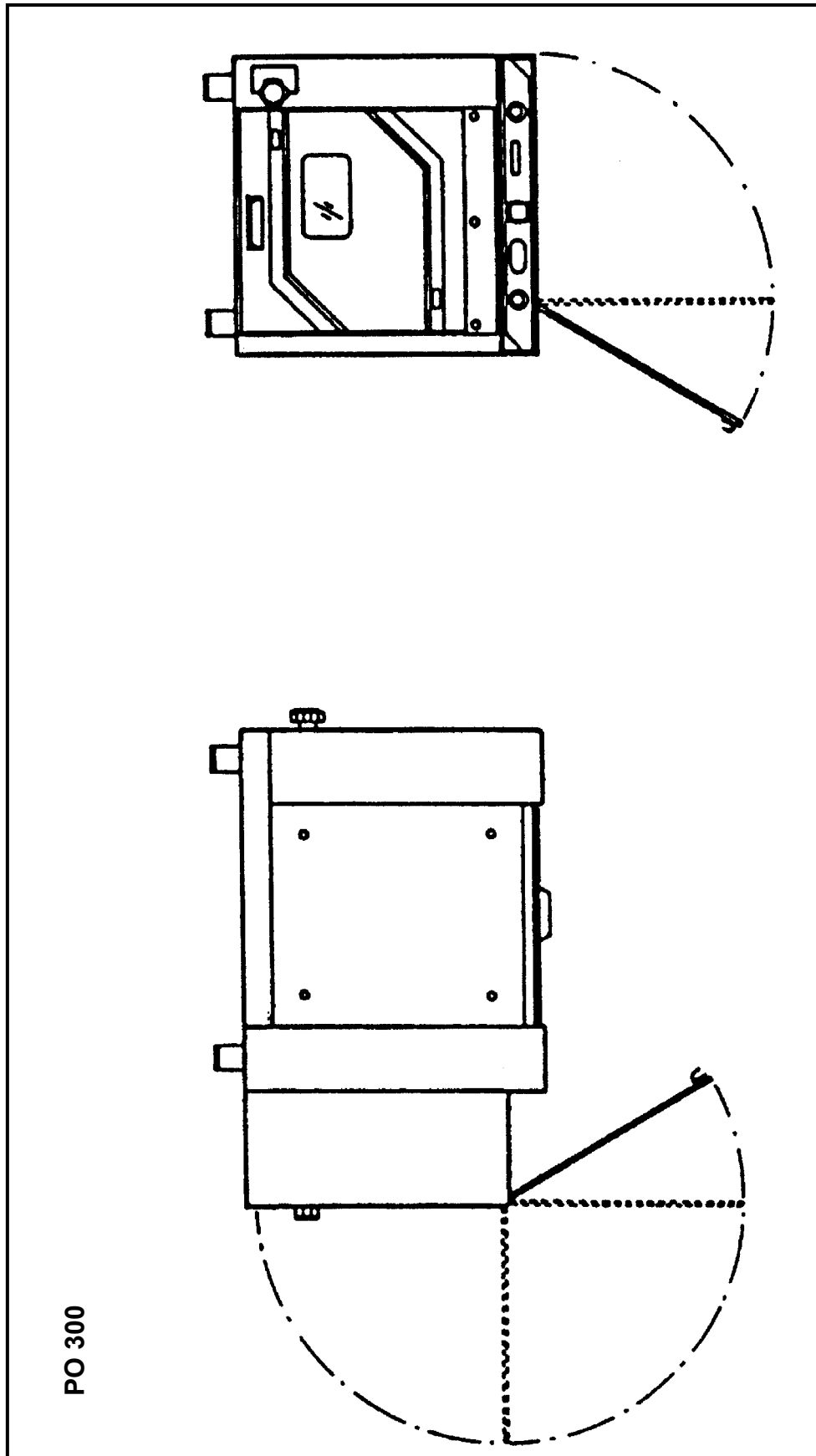
MOD.	OVERALL DIMENSION (mm)			NET WEIGHT (Kg)
	WIDTH	DEPTH	HEIGHT	
PO 300	475	800	650	101

2) DATI TECNICI

MOD.	ELECTRIC CONNEXION		
	<i>RATING VOLTAGE</i> V – AC	<i>RATING VOLTAGE</i> Kw	<i>CABLE</i> (Type H07RNF)
PO 300	380...400 V / 3 N ~	0,46	5 x 1,5 mm ²
	230 V / 3 ~	0,46	4 x 2,5 mm ²

- CAPACITY OF THE UPPER TANK = MAX 30 KG (NOT LEAVENED DOUGH)
- THE LABEL WITH TECHNICAL DATA IS ON THE RIGHT SIDE OF THE MACHINE

Picture 1



GENERAL WARNINGS

Carefully read the warnings contained in this manual for important information regarding the safety of installation, use and maintenance of the equipment. Keep this manual at disposal of the different operators.

After having removed the packing from the equipment, make sure that it is in good conditions. In case of doubt, do not use the equipment and contact a qualified engineer. Before connecting the equipment, make sure that the operating data are corresponding to the data of the electric supply mains: data plate is located on the back wall data required for the installation.

The equipment has to be used just by trained personnel. Before cleaning and servicing, disconnect the equipment from the electric supply mains.

Stop the equipment in case of faulty operation. For any repair, get in touch with a qualified service centre and ask for original spare parts.

The non-fulfilment of the requirements contained in this manual may effect the safety of the equipment. The machine should be installed and operated just by trained personnel and in compliance with the regulations in force. We will answer for the electric safety of this equipment only if it is correctly connected to a suitable earthing system as provided by the electric safety standard in force. It is very important to verify this safety requirement. In case of doubt ask trained personnel to carefully check the plant.

The manufacturer will not held responsible for any damage caused by the lack of the earthing system in the plant.

The noise level of the installation is under 85 dB (A).

INSTRUCTIONS FOR THE INSTALLER

The unit PO 300 can be installed:

A) On an already existing support at the user's premises; in the case the supporting plane must be able to support the machine. Also consider the details of the ergonomic normative law.

B) On supports, with more than 150 Kg of capacity, that may be supplied on request.

The PO 300 machine is composed by two units in different package and marked with two label:

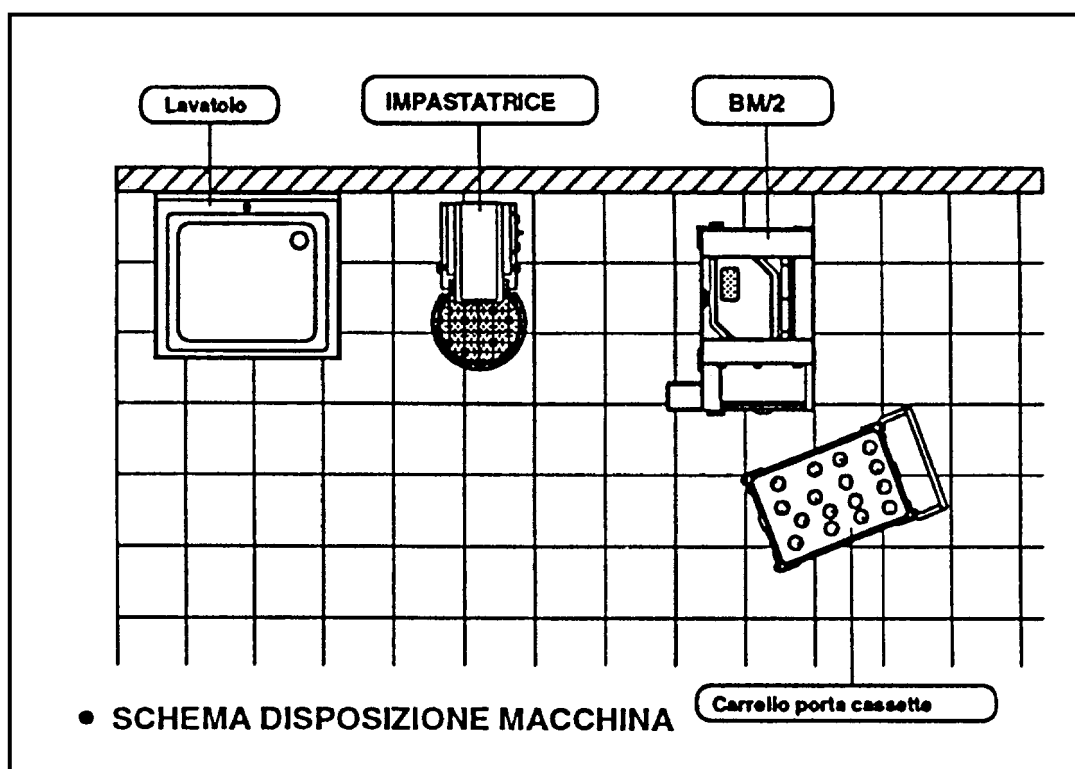
PO 300 (PORZIONATRICE)

NT (NASTRO TRASPORTATORE)

The unit has been designed in order that it can run only when:

1°) The dough divider machine is set on the conveyor belt (see Picture 1)

2°) The female connector **X_p**, set under the dough portioning machine, is connected with the fix tap connector **X_s**, which is set inside the conveyor belt (see chapter "electric connection").



• SCHEME FOR ARRANGEMENT OF THE MACHINE

Picture 2

The installer will have to consider any possible maintenance works in the right side and on the back of the unit. Moreover, he must take into consideration the place in order to work easily and in safety conditions during maintenance works (see scheme – Picture 2).

1) INSTALLATION OF THE EQUIPMENT

Remove the conveyor belt from the wrapping paper and set it in the place of work.

Remove the Dough Divider machine from the wrapping paper and set it on the conveyor belt as indicated on the fig. 1.

Pay attention, in this case to the connector set under the Dough Divider machine. The unit must operate on a perfect horizontal plane. In case of differences of level they have to be adjusted by means of the adjustable supporting feet. If the machine is working with the help of a pastry mixer this one must be set on the left side of the PO 300 in order to facilitate the operation of feeding the upper tank of the PO 300 (see scheme for arrangement of the machine scale 1:40).

2) ELECTRIC CONNECTION

ATTENTION: Before connecting the machine the conveyor belt must be connected to the Dough Divider machine.

- Take the female connector X_p which is set under the dough portioning machine and connect it with the tap connector X_s which is fixed on the conveyor belt (see wiring diagram).

- Replace the right side of the machine. The machine is prepared for the running with the electric voltage indicated on technical data plate.
- The unit is provided with a flexible cable for the connection to the electric network of the type with rubber insulation H07RN-F with a section as indicated on the technical data plate of the unit.
- The electric part of the machine must be connected to a neutral conductor (N) if the electric supply is 380 – 400 V.
- Make sure that the voltage and the network power are fitted to supply the Kilowatts indicated on the technical data plate of the unit. The connection to the electric network is possible only if between the electric network and the unit it here is a main omnipolar wall switch in conformity with the regulations in force, with a minimum contact opening of 3 mm each pole. In addition the supply tension with a working machine must not be far from the rated tension value of $\pm 10\%$. The main switch must be located near the machine and easy to be reached.
It is necessary that the machine is connected to earth and check the efficiency of the protection electric connection. In addition the equipment has to be included in an equipotential system whose efficiency has to be carefully checked according to the regulations in force. The connection is made by means of two screws marked with the symbol ∇ , located on the back of the machine and near input of the electric cable on the right side.

At the starting of the unit make sure that the rotating direction of the spiral and of the knife is as indicated by arrows on the Dough Divider machine(counter clockwise). The rotation of the belt must be indicated on the arrow on the NT/1. on the contrary immediately disconnect the unit from the electric network and revert the two phases directly on the plug of the supply cable.

- ❖ *The colours of the wires in the mains lead of this appliance may not correspond with the coloured marking identifying the terminal in your plug, proceed as follows:*

 - *The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter **E** or by the earth symbol \perp , or coloured green or green and yellow.*
 - *The wire which is coloured blue must be connected to the terminal which is marked with the letter **N** or coloured black.*
 - *The wire which is coloured brown must be connected to the terminal which is marked with the letter **L** or coloured red.*
 - *The wire which is coloured black must be connected to the terminal which is marked with the letter **L** or coloured red.*

THE MANUFACTURER DECLINES ANY LIABILITY FOR ACCIDENTS TO PERSONS OR THINGS CAUSED BY THE NONFULFILMENTS OF THESE REGULATIONS.

3) SAFETY SYSTEM OF THE EQUIPMENT (see picture 3)

- PROTECTIONS FOR THE USER

- 1) The cover **A** (see picture 3) obstruct the dangerous entering of the hands in the portioning tank, during the running of the machine. As a matter of fact the unit is equipped with a microswitch which allows the running of the PO 300 only when the upper cover is completely closed.

- 2) The front door **N** (see picture 3) protects the user from the dangerous movement of the knife, which cut the dough, and of the rotating movement of the belt. The BM/2 cannot start if the front door is not completely closed.

- **PROTECTIONS FOR THE UNIT**

- 1) In order to avoid damages, the unit is provided with a microswitch which “feel” the position of the cutting and dosier drawer (see Picture 2); if this last one is not perfectly closed, the PO 300 does not run.

- **THERMIC PROTECTION**

- 1) The motors of the PO 300 are protected by a thermic relay with manual reinstatement. The thermic relay which protect the motors are behind the right side of the portioning machine, and of the belt.

4) REPLACEMENT OF THE SPARE PARTS

4.1 Before the replacement of the spare parts disconnect the machine from the supply mains in an omnipolar way.

- **MOTOR OF THE KNIFE**

Lift up the front door **N** (Picture 3); lift up the lever from the box regulator **E** (see Picture 4), take off the knife AH045 (see table 3) unscrewing the knobs AC056. taking away the protection A2L04 (see table 3), which is fixed with some screws, it is possible to reach the motor of the knife.

- **MICROSWITCHES**

The **table 2** shows the position of the microswitches and their fixing system.

- **MOTOR OF THE SPIRAL**

It is set under the right side of the Dough Portioning machine (see Picture 4).

- **DOUGH DIVIDER ELECTRIC CONPONENETS (see table 2)**

In order to reach all the components take off the right side of the machine and the control box.

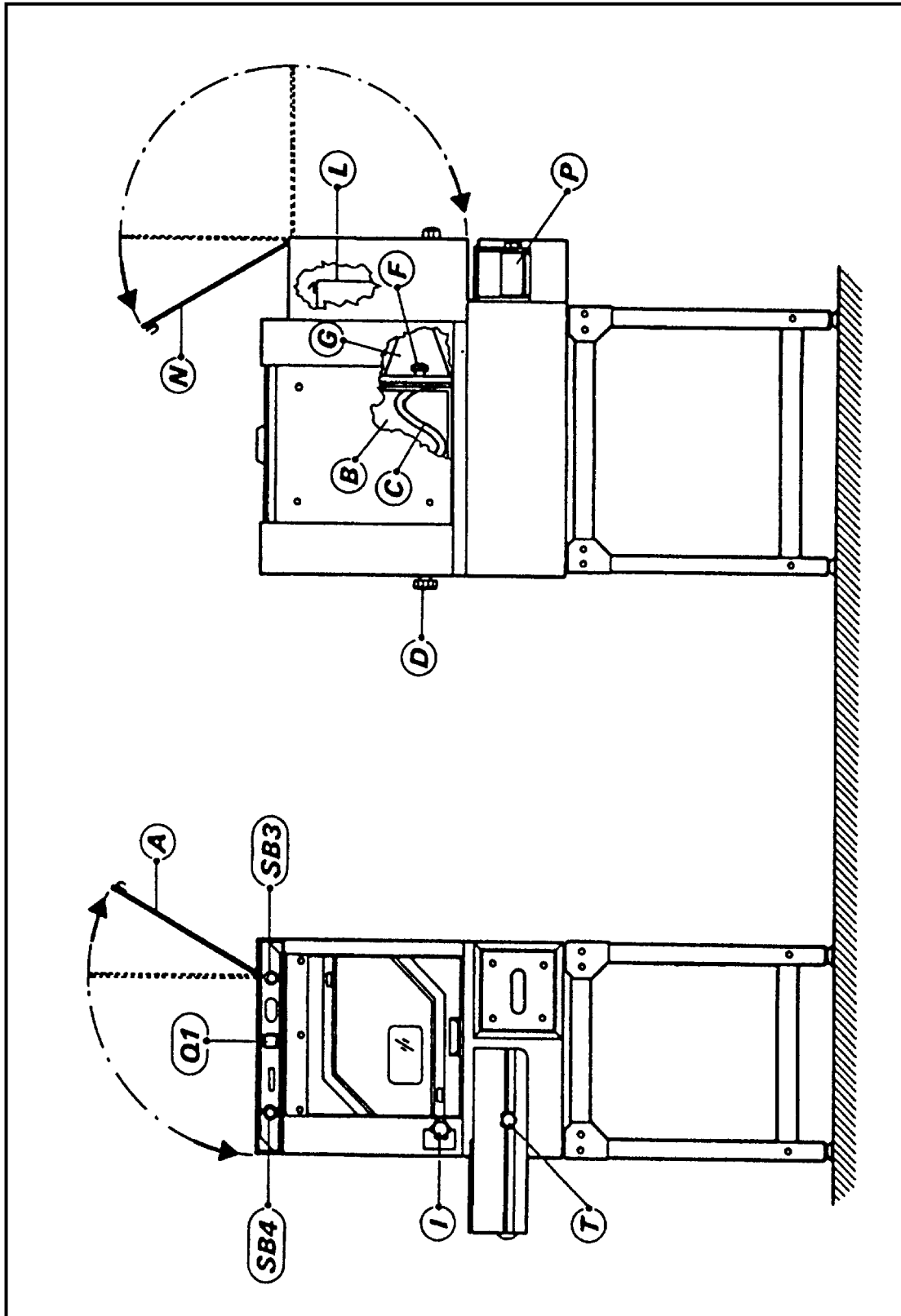
- **MOTORS FOR CONVEYOR BELT (table 5)**

Take off the right side of the belt in order to reach the motors.

- **MOTOR OF THE BELT (table 5)**

Separate the Dough Divider machine from the conveyor belt and disconnect the connector **X_p**; in this way easy to reach the motor of the belt.

Picture 3



INSTRUCTION FOR THE USER

The operator should be check if the apparatus installation has been made in a suited way; the manufacturer is not responsible for damage due to a wrong installation, an imperfect maintenance and to improper use, as well.

Before starting the PO 300, operator should carefully read the instruction for use in this container in this booklet, taking particular care to the rules concerning safety devices. Cut-out electrical switch should always be disconnected at the end of apparatus utilization, especially during maintenance and repairing works. The machine should always and only be utilized for foreseen purposes: it has to be used according to the regulation and it should be carefully cleaned. All safety device should be maintained with their full efficiency. Modification and applications of devices on the aren't allowed and they involve the termination of any warranty service.

5) APPARATUS USE (see Picture 3)


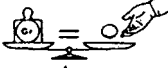
Before starting the machine, you should put a non-leavened dough. In the special basing **B** raising the cover **A** then lower it for assuring operating time of safety microswitch. Press cut-out switch **Q₁** push button **SB₄** of the portioning machine. Check the weight of the first dough corresponding to the weight in grams you wish. The weight in grams is increased rotating the knob clockwise **I** and reduce rotating the knob counter clockwise (see Picture 4). Provide feeding the portioning machine basin with next non-leavened dough's and the collect the portions coming out from belt **P** output. At the end of the work stop the machine pressing cut-out switch **SB₃** (see Picture 3).

6) MACHINE EQUIPMENT

The PO 300 is equipped with n° 3 portioning cones.

Under mentioned table shows all cones types with relative working field:

★ standard equipment, if not specified on the order.

BM/2			
			
→	AH027	50 / 70	□
→	AH021	60 / 100	□
→	AH022	90 / 130	□
★ →	AH023	120 / 160	□
★ →	AH024	150 / 190	□
★ →	AH025	180 / 220	□
→	AH026	210 / 250	□
→	AH044	240 / 280	□

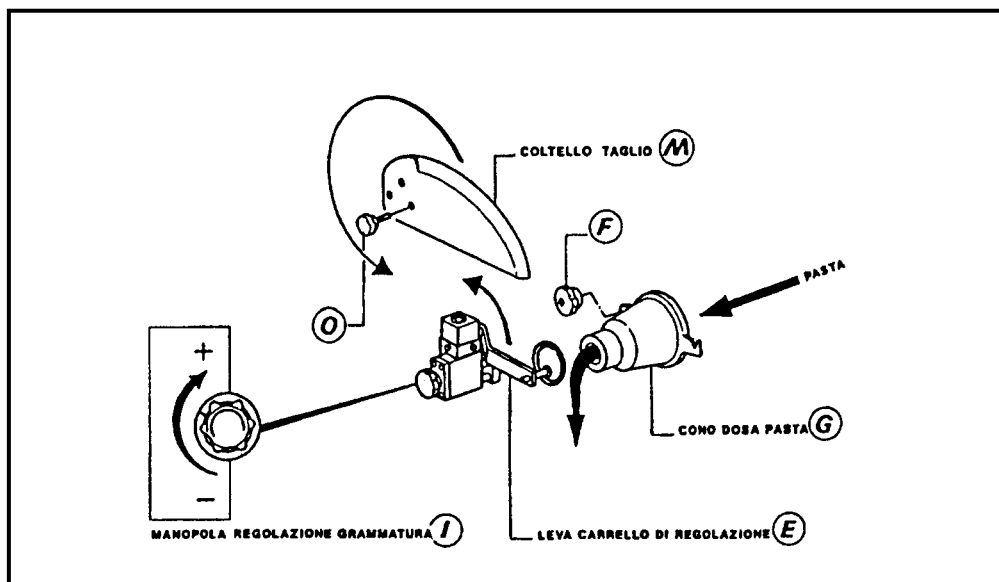
The operator should equip the machine with cone and bell, suited for portioning machine weight to be worked. For example:

PIZZE Ø 300 mm

PORTION WEIGHT = 200 gr

CONE TO BE APPLIED ON THE PORTIONING MACHINE

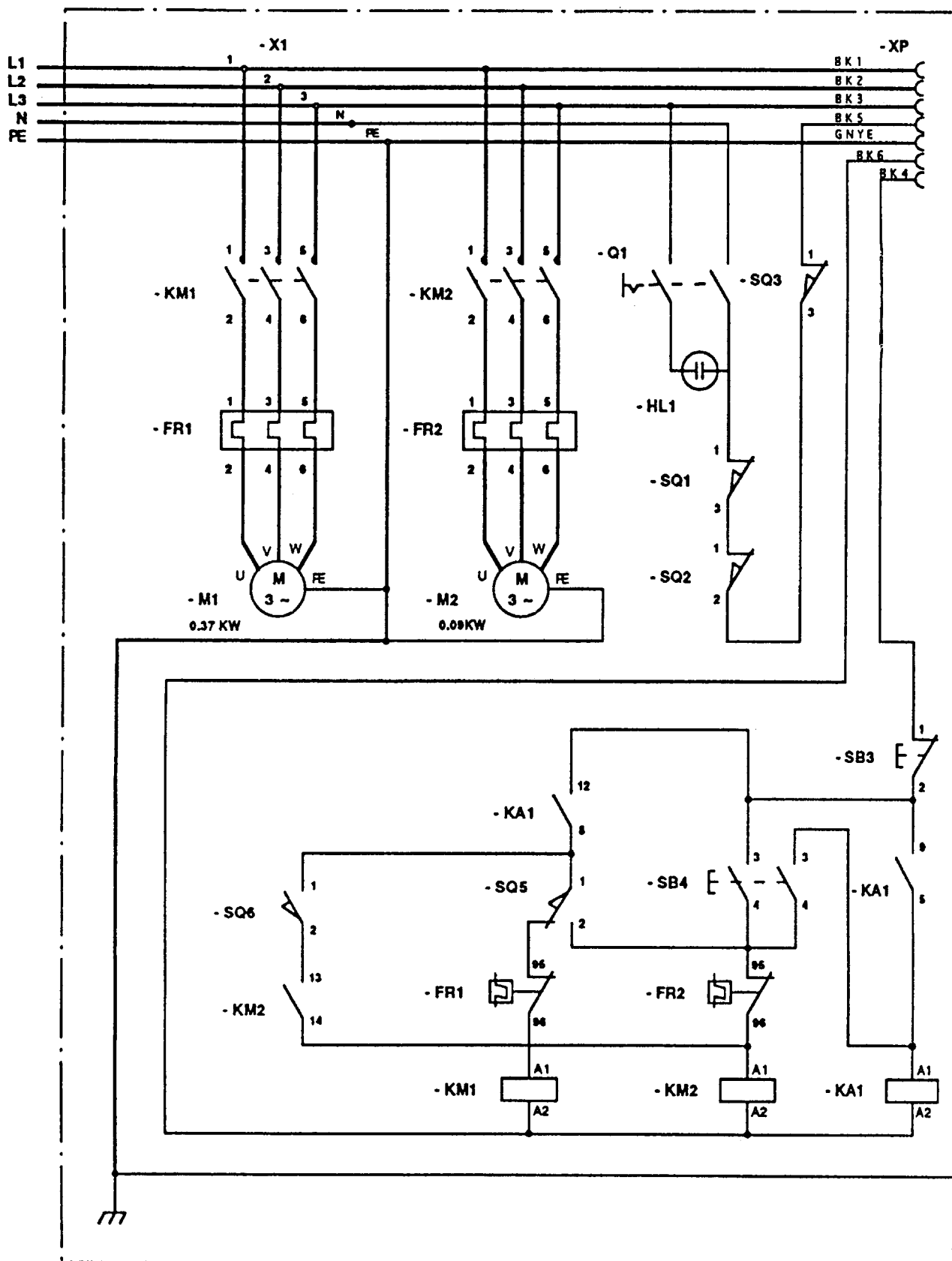
AH025



Picture 4

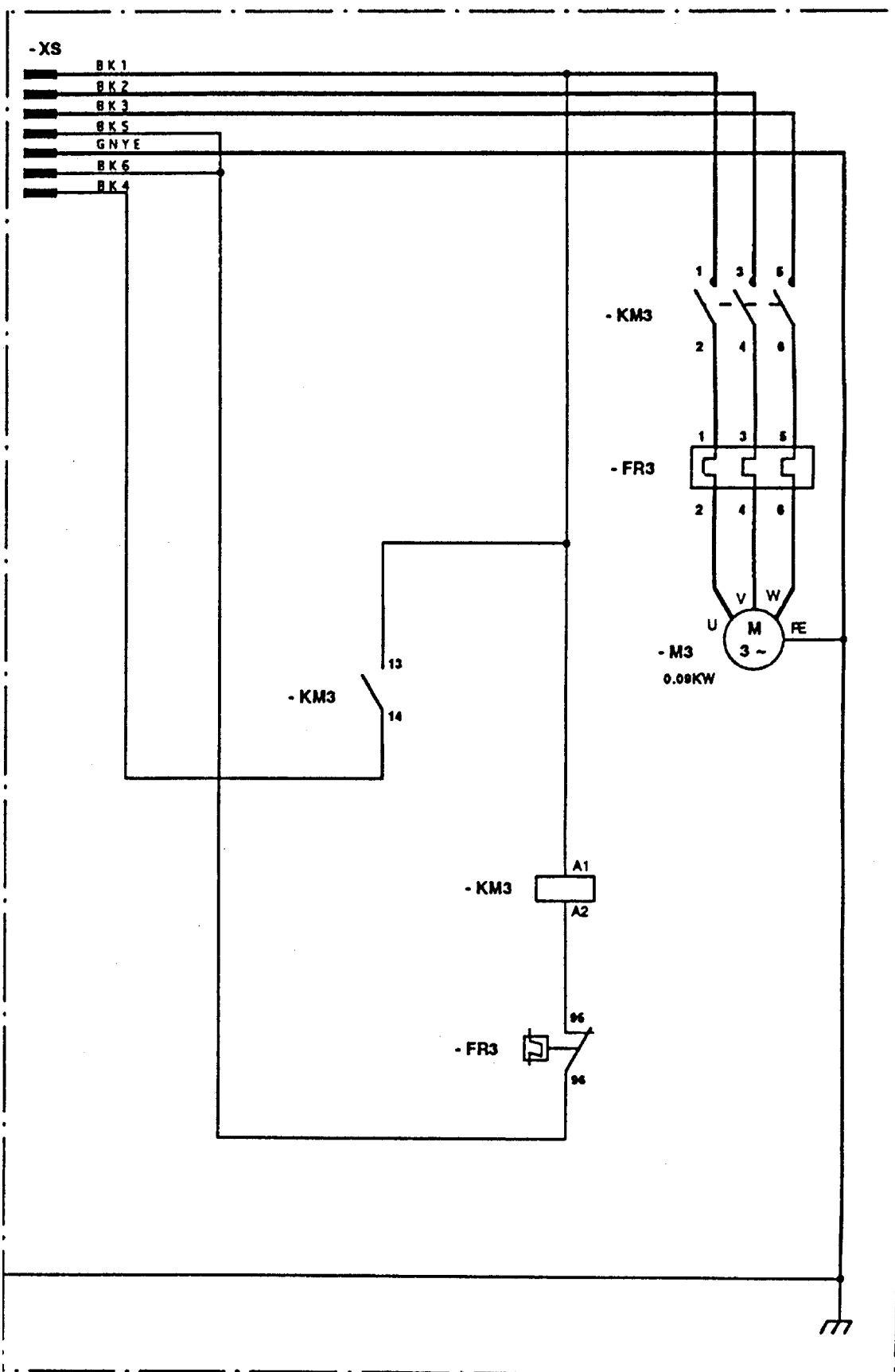
– CONE REPLACEMENT

In onnipolar way you should disconnect the machine from power supply. Lift the door **N**, lift adjustment carriage lever **E** and open the pan – proportioning box **L** (see Picture 3 and Picture 4). Loosen both knobs **F** and rotate the cone for begin able to extract it; it the same screw both knobs **F** (see Picture 4). As soon as the funnel is fixed, close the pan – proportioning box **L** putting the lever of carriage **E** in working position again. Safety microswitch operating time only occurs when there is a perfect closing of pan – proportioning box **L**: machine can run in this way, only.



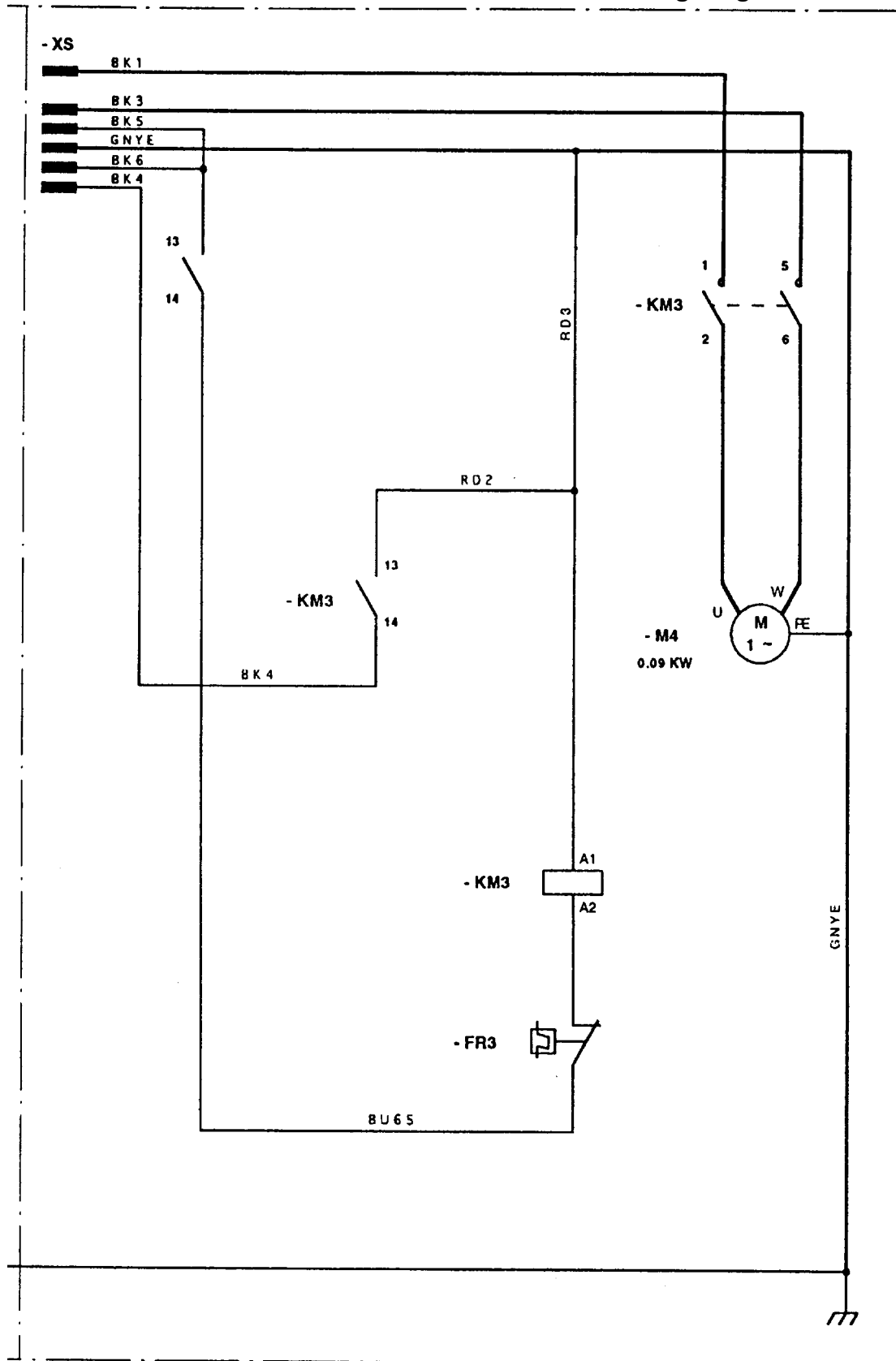
- NT

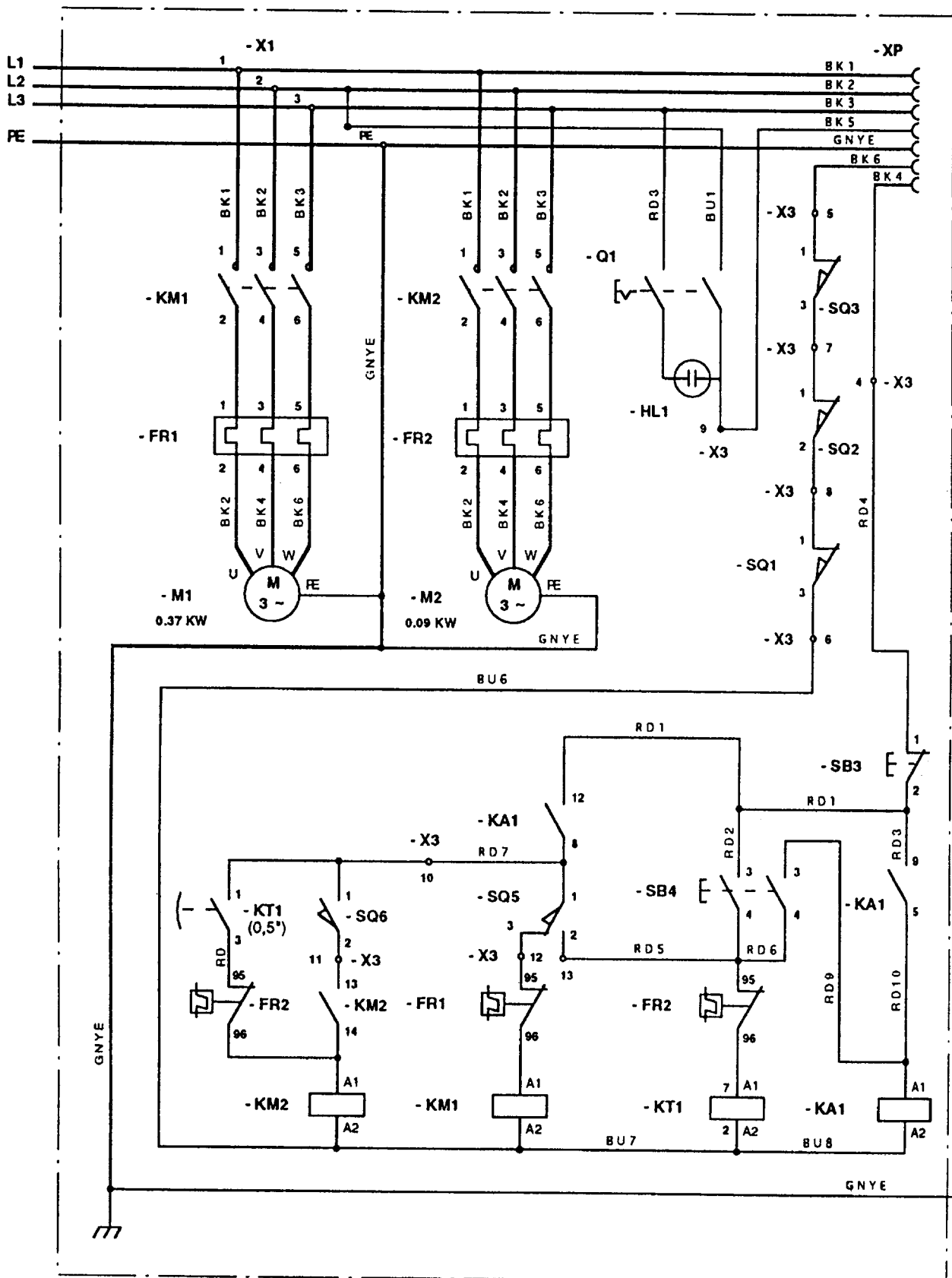
Wiring diagram 380...400 V / 3N~



- NT

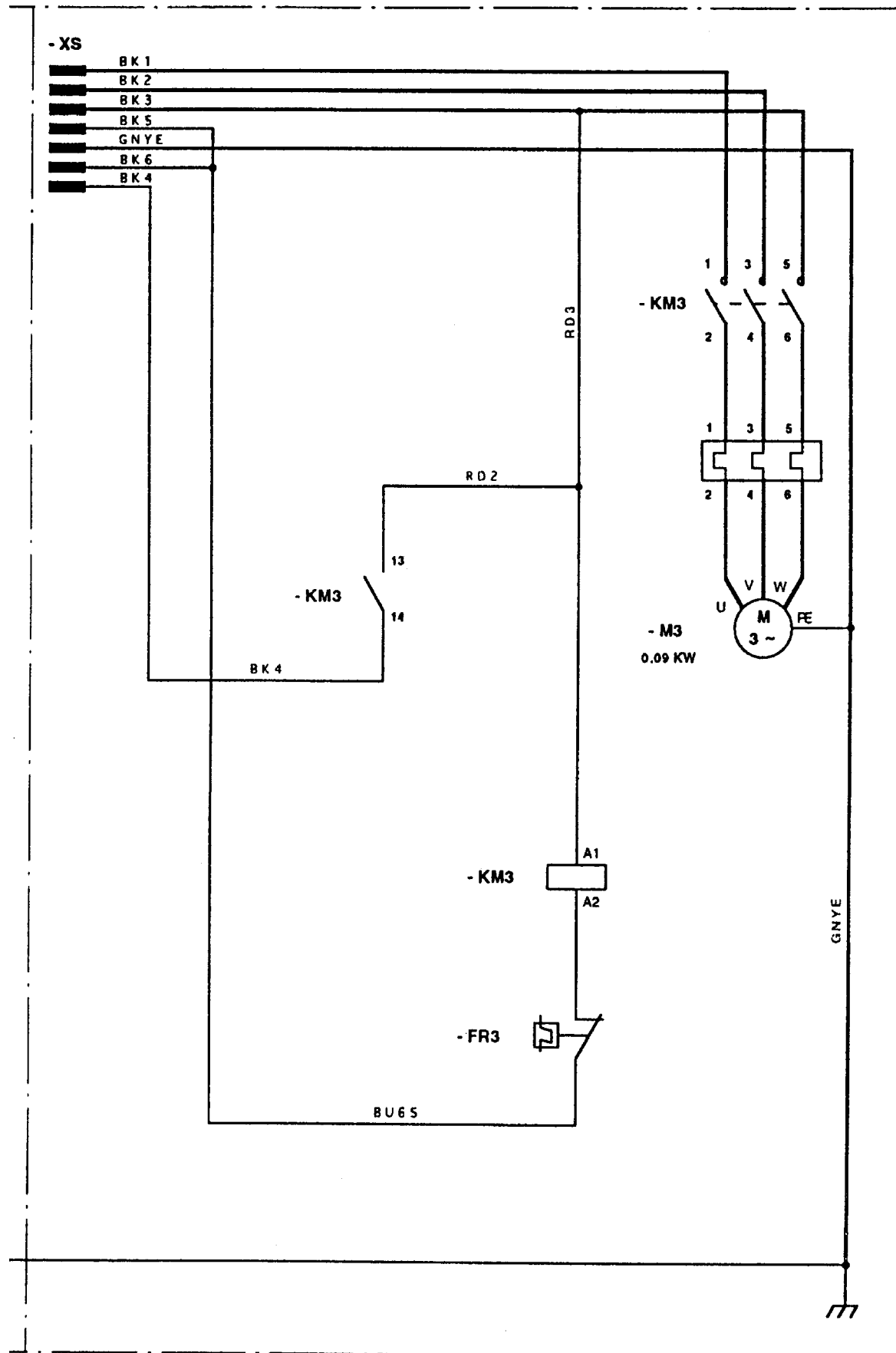
Wiring diagram 230 V ~ 1





- NT

Wiring diagram 230 V ~ 3



♦ SCHEDULE – WIRING DIAGRAM

X₁ = FEEDER TERMINAL BOARD

X₂ = CONVEYOR BELT FEEDING TERMINAL BOARD

X₃ = SWITCHES CONNECTION TERMINAL BOARD

X_p = FEMALE CONNECTOR

X_s = TAP CONNECTOR

Q₁ = MAIN SWITCH

HL₁ = POWER LAMP

SQ₁ = FRONT DOOR SWITCH

SQ₂ = TANK COVER SWITCH

SQ₃ = DOSIER / CUTTER COX SWITCH

SQ₅ = DOUGH PORTIONING MICROSWITCH

SQ₆ = MICROSWITCH (KNIFE)

SB₃ = STOP PUSH BUTTON

SB₄ = START PUSH BUTTON

KM_{1...3} = SOLENOID SWITCH

FR_{1...3} = THERMAL RELAY

KA₁ = RELAY

M₁ = MOTOR (SPIRAL) 0,37 KW 230 / 400 V

M₂ = GEAR MOTOR FOR KNIFE 0,09 KW 230 / 400 V

M_{3cc} = MOTOR CONVEYOR BELT 0,09 KW 230 / 400 V

KT₁ = TIMER KNIFE (0,2 sec.)

7) CLEANING AND MAINTENANCE

Before beginning and/or maintenance you should disconnect in omnipolar way the machine from power supply. The machine has to be cleaned every day with lukewarm water and soap, then abundantly rinse and carefully dry. Never clean with steel wool, brushes or common steel scrapers, as they could sediment iron particles and oxidizing these ones cause rust points. Never use blades or tools causes damages or surface roughness.

WARNING: don't wash the apparatus with direct water jets or under pressure, as eventual infiltrations to electrical components could prejudice the regular apparatus and safety system functioning.

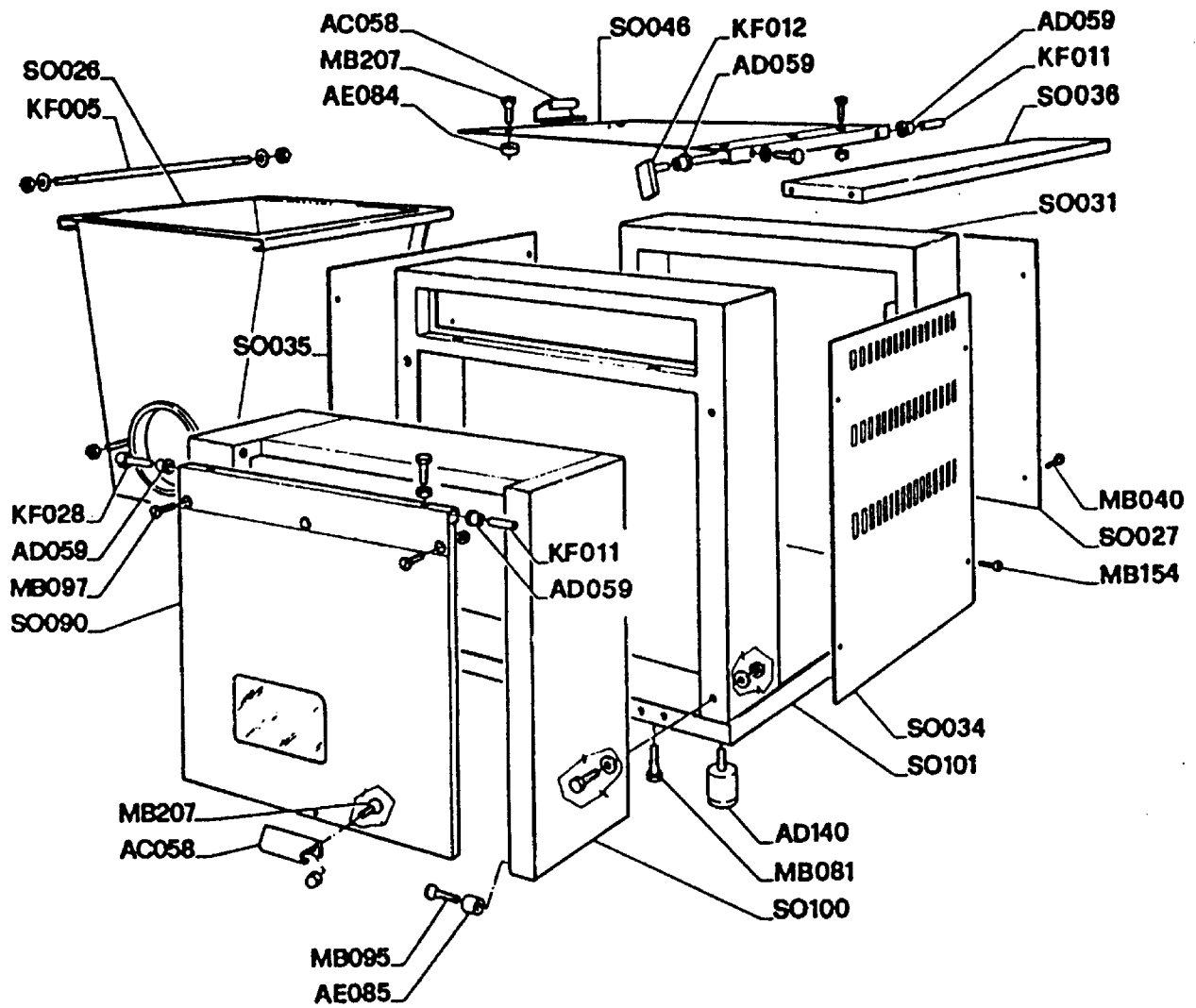
For a careful cleaning of PO 300 it's necessary to carry out following operations (see fig. 3 and fig. 4):

- 1° Raise front door **N** and raise adjustment lever **E**.
- 2° Unscrew both knobs **P** and knife **M**, then wash under warm water.
- 3° Open pan – proportioning box **L**.
- 4° Loosen both knobs **F** and rotate the funnel for extracting it – wash under warm water.
- 5° Unscrew external ring nut **D** (see Picture 3) which is placed in the back part of the portioning machine, then extract the spiral **C** from side; abundantly wash under warm water.
- 6° Wash the basin with a well – sterilized sponge eliminating dough residue because drying they could change cone or spiral position.
Take care in inverse re-assembling sequence, that spiral **C** keying occurs on both drawing pivot of machine head. After a correct re-assembling of spiral **C**, cone **G** and knife **M** you should clean the belt inside.
- 7° Unscrew and remove the black knob **T** (see table 3, particular AC054 table 5) placed on conveyor belt right side. Always from the right side remove the belt and carefully clean.
Take care in re-assembling inverse sequence, that motor roll pivot KF026 (see table 5) is coupled with belt articulation group KF027 (see table 5).

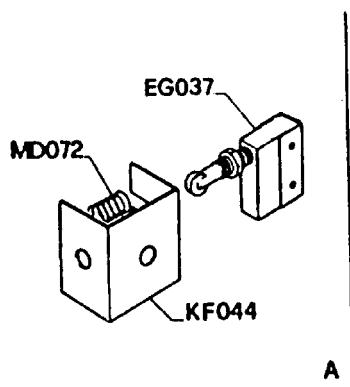
We suggest to take care carrying out the a.m. operations for avoiding wear of considered parts.

Particular maintenance works are not necessary, but we suggest to let check the apparatus by specialist every 4 years.

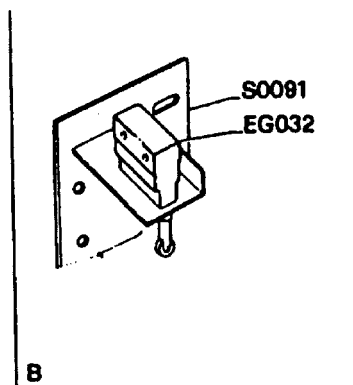
A good maintenance grants a perfect functioning and a long life of the machine.



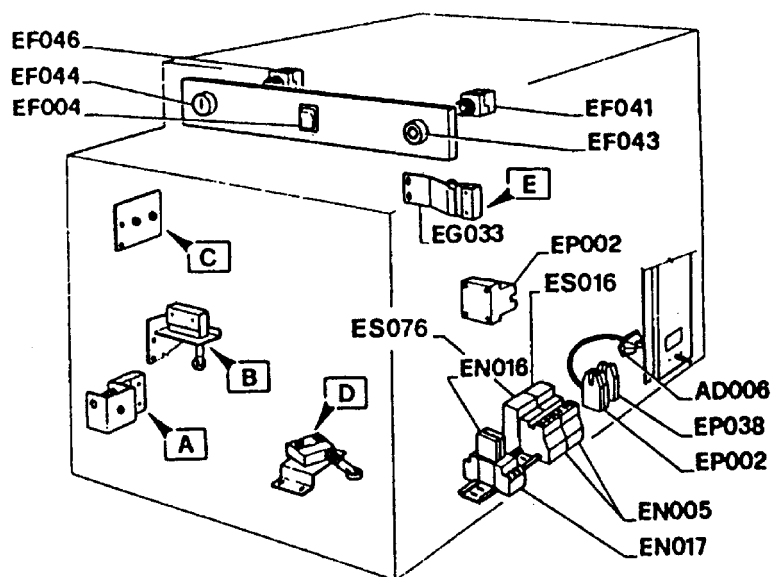
Tab. 1



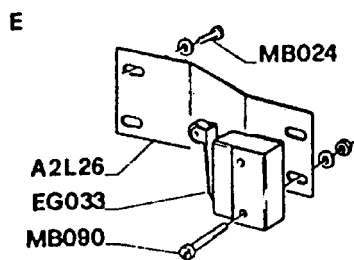
SQ5



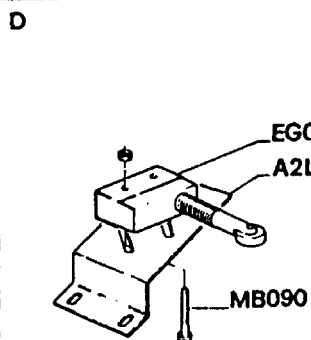
SQ6



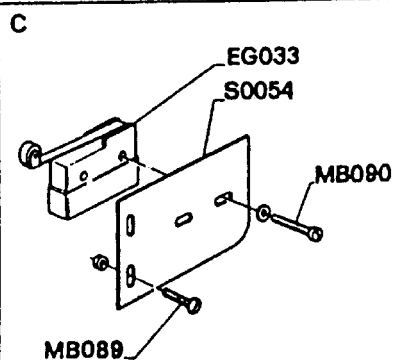
SQ2



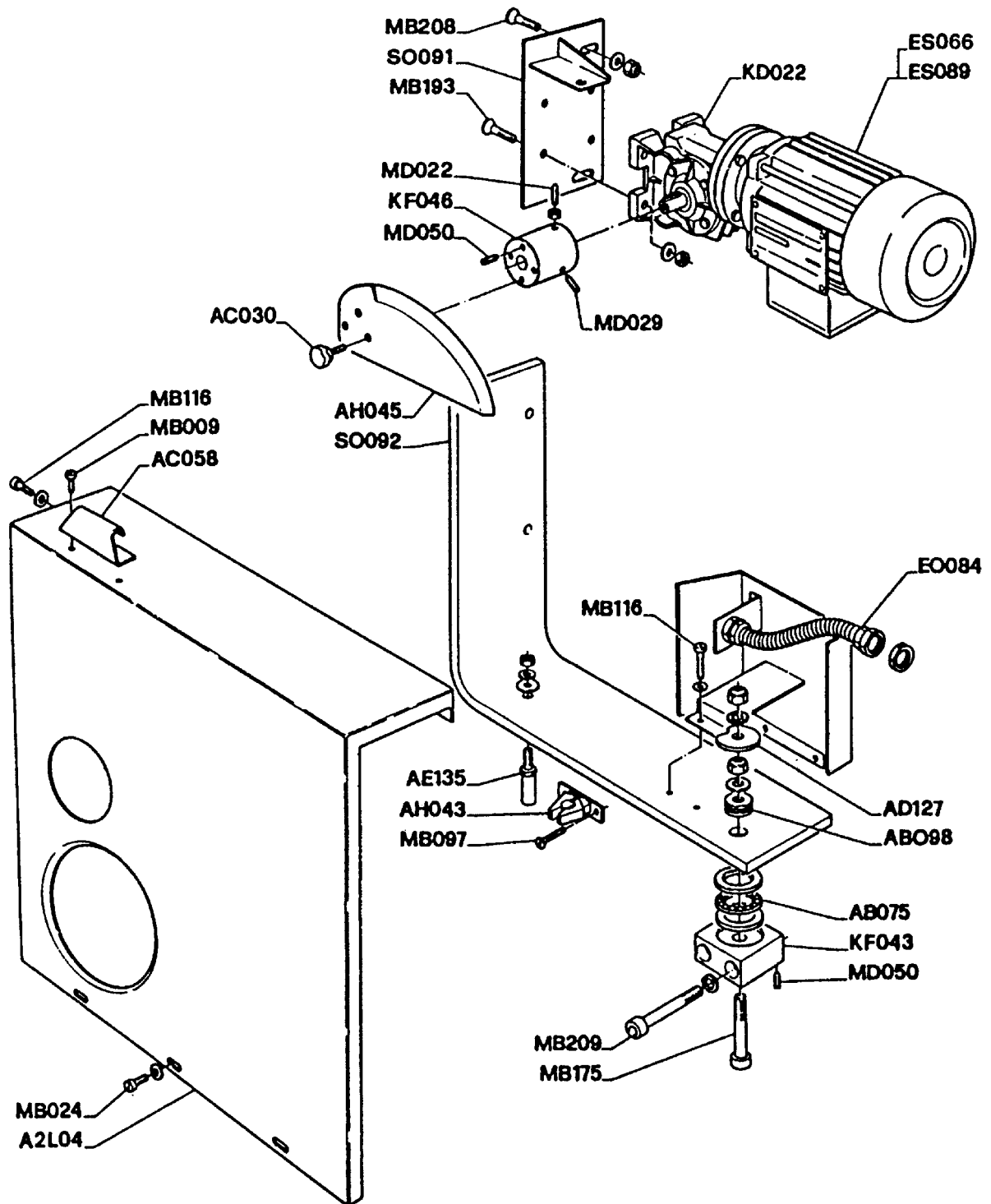
SQ3



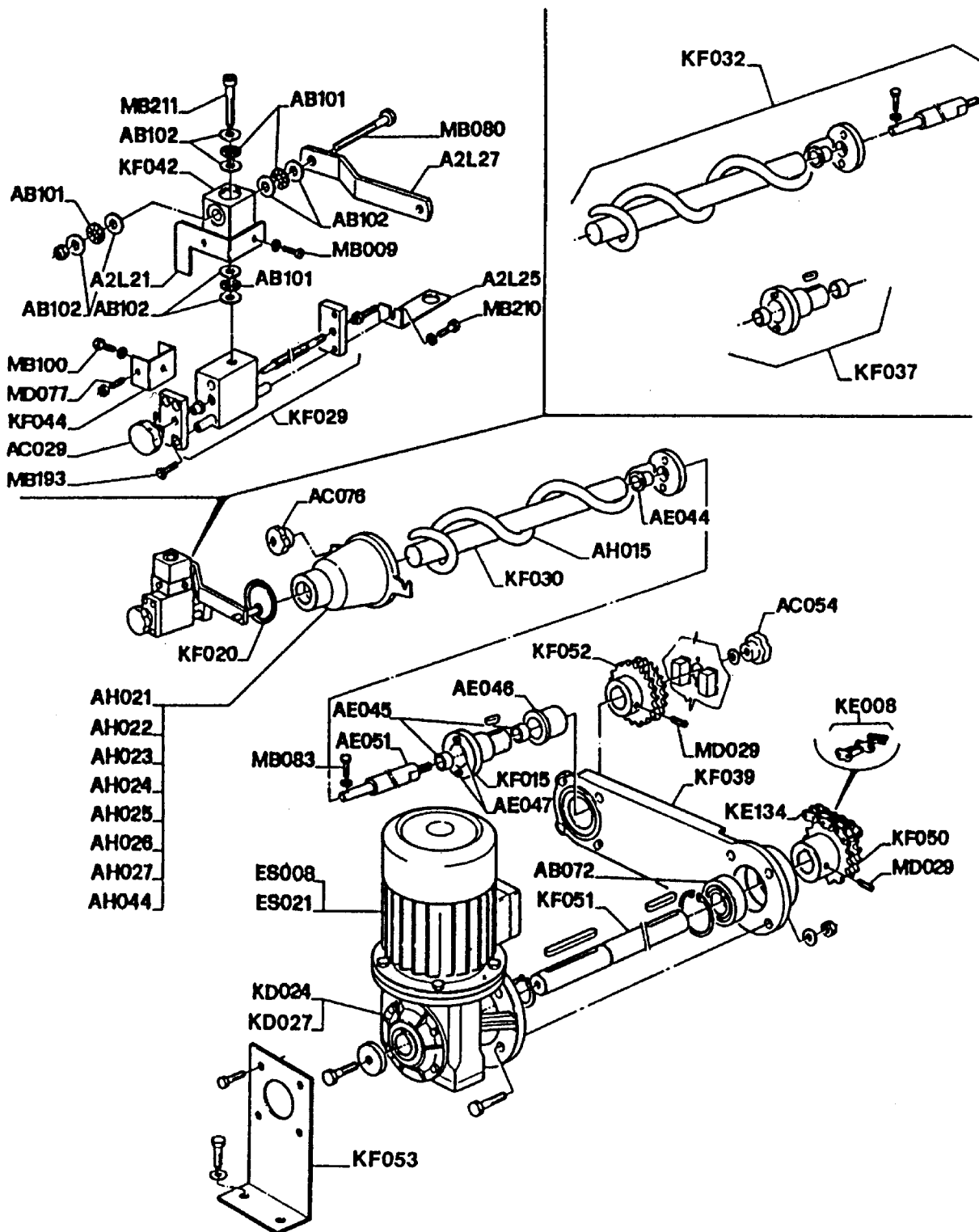
SQ1



Tab. 2



Tab. 3



Tab. 4

3) TYPE AND DIMENSIONS

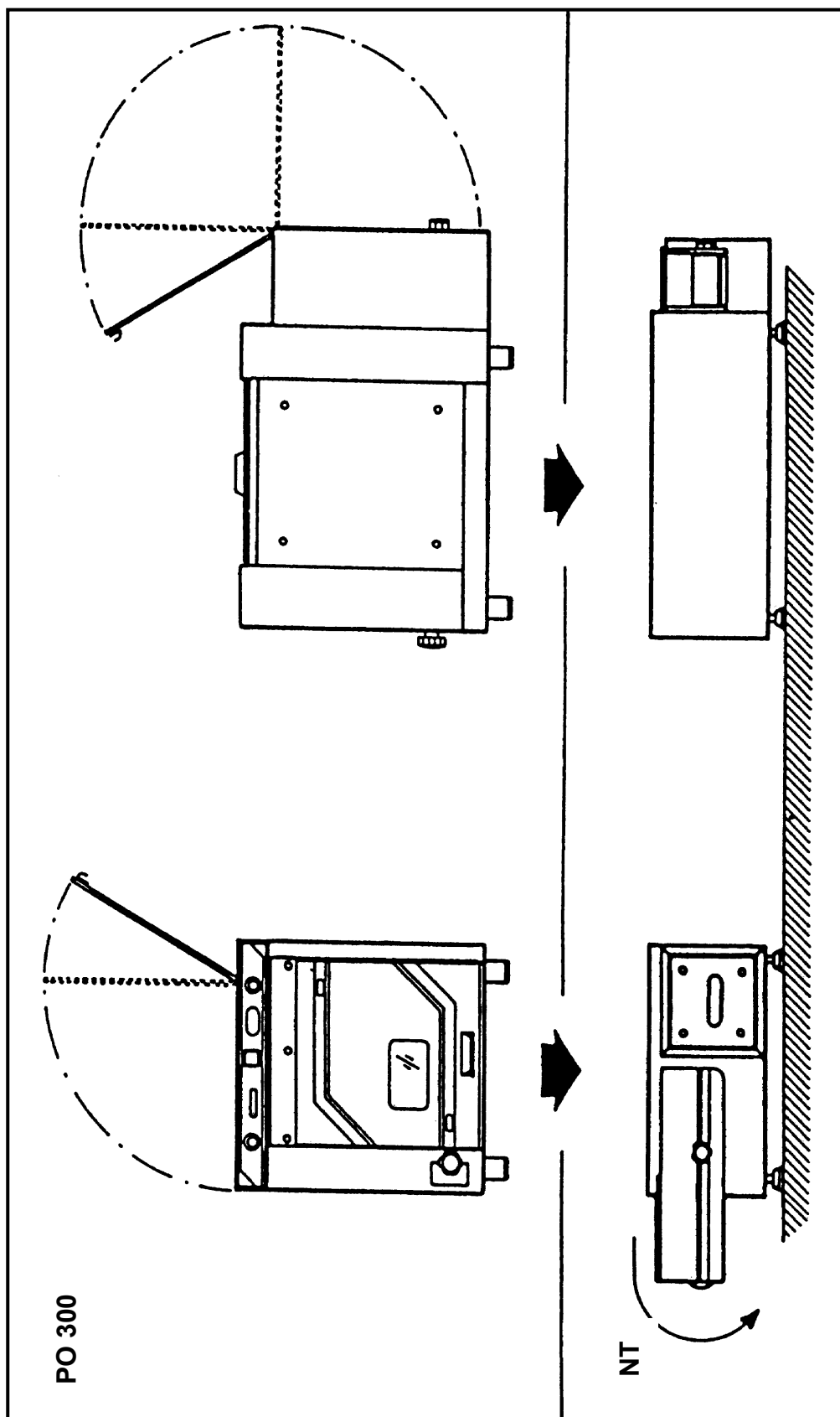
MOD.	OVERALL DIMENSION (mm)			NET WEIGHT (Kg)
	WIDTH	DEPTH	HEIGHT	KG
PO 300	765	765	742	101

4) DATI TECNICI

MOD.	ELECTRIC CONNEXION		
	<i>RATING VOLTAGE</i> V – AC	<i>RATING VOLTAGE</i> Kw	<i>CABLE</i> (Type H07ANF)
PO 300	380...400 V / 3 N ~	0,55	5 x 1,5 mm ²
	230 V / 3 ~	0,55	4 x 2,5 mm ²
	230 V / 1 ~	0,55	3 x 1,5 mm ²

- CAPACITY OF THE UPPER TANK = MAX 30 KG (NOT LEAVENED DOUGH)
- THE LABEL WITH TECHNICAL DATA IS ON THE RIGHT SIDE OF THE MACHINE

Picture 1



GENERAL WARNINGS

Carefully read the warnings contained in this manual for important information regarding the safety of installation, use and maintenance of the equipment. Keep this manual at disposal of the different operators.

After having removed the packing from the equipment, make sure that it is in good conditions. In case of doubt, do not use the equipment and contact a qualified engineer. Before connecting the equipment, make sure that the operating data are corresponding to the data of the electric supply mains: data plate is located on the back wall data required for the installation.

The equipment has to be used just by trained personnel. Before cleaning and servicing, disconnect the equipment from the electric supply mains.

Stop the equipment in case of faulty operation. For any repair, get in touch with a qualified service centre and ask for original spare parts.

The non-fulfilment of the requirements contained in this manual may effect the safety of the equipment. The machine should be installed and operated just by trained personnel and in compliance with the regulations in force. We will answer for the electric safety of this equipment only if it is correctly connected to a suitable earthing system as provided by the electric safety standard in force. It is very important to verify this safety requirement. In case of doubt ask trained personnel to carefully check the plant.

The manufacturer will not held responsible for any damage caused by the lack of the earthing system in the plant.

The noise level of the installation is under 85 dB (A).

INSTRUCTIONS FOR THE INSTALLER

The unit PO 300 can be installed:

- C)** On an already existing support at the user's premises; in the case the supporting plane must be able to support the machine. Also consider the details of the ergonomic normative law.
- D)** On supports, with more than 150 Kg of capacity, that may be supplied on request.

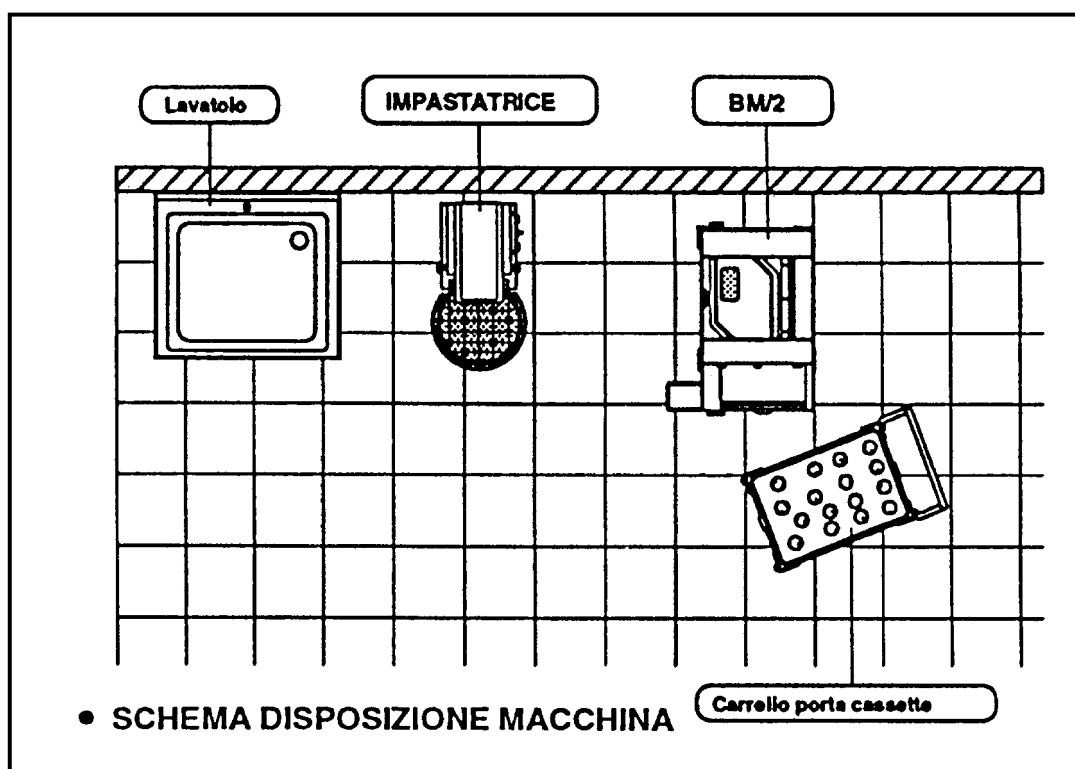
The PO 300 machine is composed by two units in different package and marked with two label:

PO 300 (PORZIONATRICE)

NT (NASTRO TRASPORTATORE)

The unit has been designed in order that it can run only when:

- 3°)** The dough divider machine is set on the conveyor belt (see Picture 1)
- 4°)** The female connector **X_p**, set under the dough portioning machine, is connected with the fix tap connector **X_s**, which is set inside the conveyor belt (see chapter "electric connection").



• SCHEME FOR ARRANGEMENT OF THE MACHINE

Picture 2

The installer will have to consider any possible maintenance works in the right side and on the back of the unit. Moreover, he must take into consideration the place in order to work easily and in safety conditions during maintenance works (see scheme – Picture 2).

6) INSTALLATION OF THE EQUIPMENT

Remove the conveyor belt from the wrapping paper and set it in the place of work.

Remove the Dough Divider machine from the wrapping paper and set it on the conveyor belt as indicated on the fig. 1.

Pay attention, in this case to the connector set under the Dough Divider machine. The unit must operate on a perfect horizontal plane. In case of differences of level they have to be adjusted by means of the adjustable supporting feet. If the machine is working with the help of a pastry mixer this one must be set on the left side of the PO 300 in order to facilitate the operation of feeding the upper tank of the PO 300 (see scheme for arrangement of the machine scale 1:40).

7) ELECTRIC CONNECTION

ATTENTION: Before connecting the machine the conveyor belt must be connected to the Dough Divider machine.

- Take the female connector X_p which is set under the dough portioning machine and connect it with the tap connector X_s which is fixed on the conveyor belt (see wiring diagram).

- Replace the right side of the machine. The machine is prepared for the running with the electric voltage indicated on technical data plate.
- The unit is provided with a flexible cable for the connection to the electric network of the type with rubber insulation H07RN-F with a section as indicated on the technical data plate of the unit.
- The electric part of the machine must be connected to a neutral conductor (N) if the electric supply is 380 – 400 V.
- Make sure that the voltage and the network power are fitted to supply the Kilowatts indicated on the technical data plate of the unit. The connection to the electric network is possible only if between the electric network and the unit it here is a main omnipolar wall switch in conformity with the regulations in force, with a minimum contact opening of 3 mm each pole. In addition the supply tension with a working machine must not be far from the rated tension value of $\pm 10\%$. The main switch must be located near the machine and easy to be reached.
It is necessary that the machine is connected to earth and check the efficiency of the protection electric connection. In addition the equipment has to be included in an equipotential system whose efficiency has to be carefully checked according to the regulations in force. The connection is made by means of two screws marked with the symbol ∇ , located on the back of the machine and near input of the electric cable on the right side.

At the starting of the unit make sure that the rotating direction of the spiral and of the knife is as indicated by arrows on the Dough Divider machine(counter clockwise). The rotation of the belt must be indicated on the arrow on the NT/1. on the contrary immediately disconnect the unit from the electric network and revert the two phases directly on the plug of the supply cable.

- ❖ *The colours of the wires in the mains lead of this appliance may not correspond with the coloured marking identifying the terminal in your plug, proceed as follows:*
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 - *The wire which is coloured blue must be connected to the terminal which is marked with the letter **N** or coloured black.*
 - *The wire which is coloured brown must be connected to the terminal which is marked with the letter **L** or coloured red.*
 - *The wire which is coloured black must be connected to the terminal which is marked with the letter **L** or coloured red.*

THE MANUFACTURER DECLINES ANY LIABILITY FOR ACCIDENTS TO PERSONS OR THINGS CAUSED BY THE NONFULFILMENTS OF THESE REGULATIONS.

8) SAFETY SYSTEM OF THE EQUIPMENT (see picture 3)

- PROTECTIONS FOR THE USER

- 3) The cover **A** (see picture 3) obstruct the dangerous entering of the hands in the portioning tank, during the running of the machine. As a matter of fact the unit is equipped with a microswitch which allows the running of the PO 300 only when the upper cover is completely closed.

- 4) The front door **N** (see picture 3) protects the user from the dangerous movement of the knife, which cut the dough, and of the rotating movement of the belt. The BM/2 cannot start if the front door is not completely closed.

- **PROTECTIONS FOR THE UNIT**

- 1) In order to avoid damages, the unit is provided with a microswitch which “feel” the position of the cutting and dosier drawer (see Picture 2); if this last one is not perfectly closed, the PO 300 does not run.

- **THERMIC PROTECTION**

- 1) The motors of the PO 300 are protected by a thermic relay with manual reinstatement. The thermic relay which protect the motors are behind the right side of the portioning machine, and of the belt.

9) REPLACEMENT OF THE SPARE PARTS

4.2 Before the replacement of the spare parts disconnect the machine from the supply mains in an omnipolar way.

- **MOTOR OF THE KNIFE**

Lift up the front door **N** (Picture 3); lift up the lever from the box regulator **E** (see Picture 4), take off the knife AH045 (see table 3) unscrewing the knobs AC056. taking away the protection A2L04 (see table 3), which is fixed with some screws, it is possible to reach the motor of the knife.

- **MICROSWITCHES**

The **table 2** shows the position of the microswitches and their fixing system.

- **MOTOR OF THE SPIRAL**

It is set under the right side of the Dough Portioning machine (see Picture 4).

- **DOUGH DIVIDER ELECTRIC CONPONENETS (see table 2)**

In order to reach all the components take off the right side of the machine and the control box.

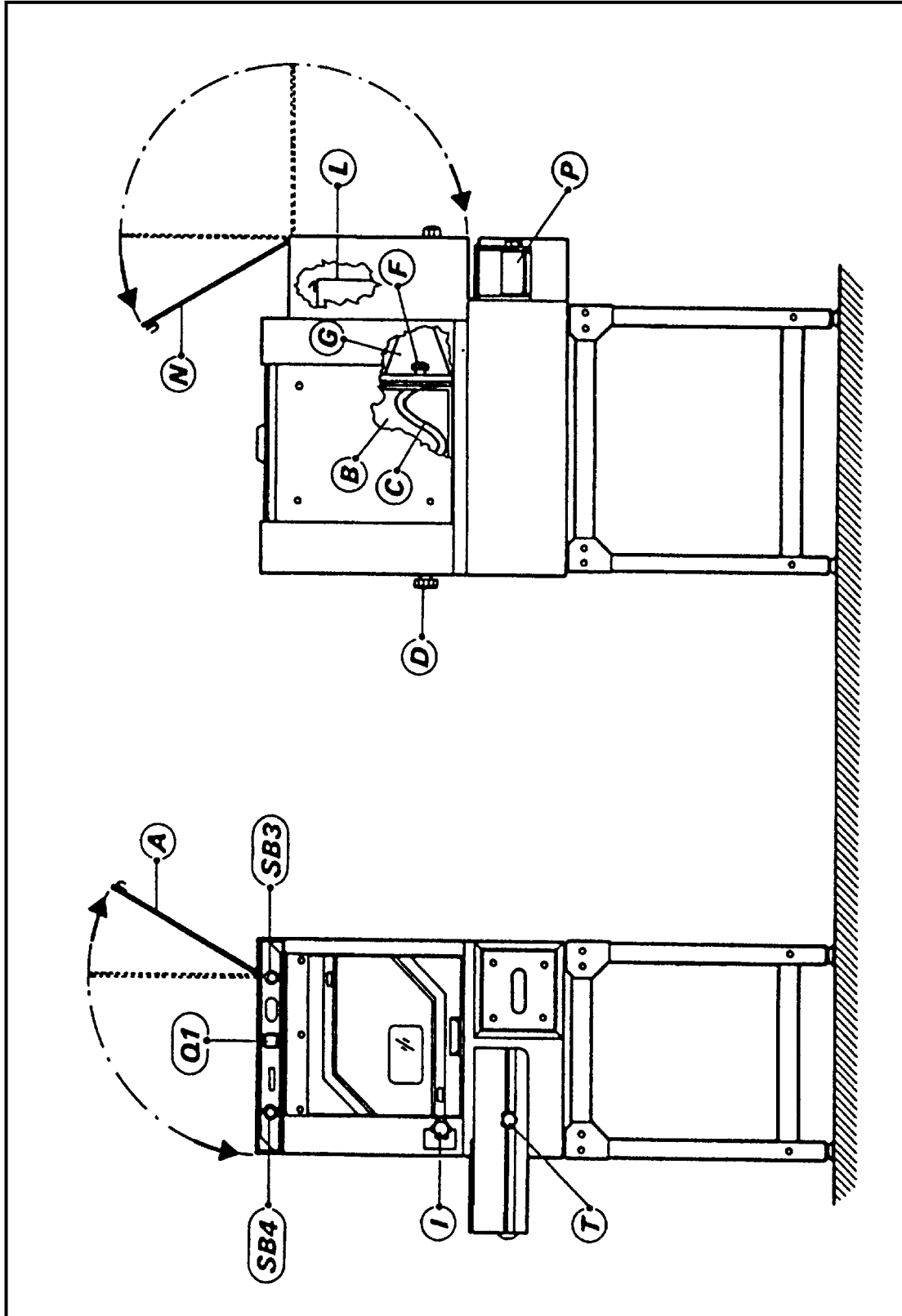
- **MOTORS FOR CONVEYOR BELT (table 5)**

Take off the right side of the belt in order to reach the motors.

- **MOTOR OF THE BELT (table 5)**

Separate the Dough Divider machine from the conveyor belt and disconnect the connector **X_p**; in this way easy to reach the motor of the belt.

Picture 3



INSTRUCTION FOR THE USER

The operator should be check if the apparatus installation has been made in a suited way; the manufacturer is not responsible for damage due to a wrong installation, an imperfect maintenance and to improper use, as well.

Before starting the PO 300, operator should carefully read the instruction for use in this container in this booklet, taking particular care to the rules concerning safety devices. Cut-out electrical switch should always be disconnected at the end of apparatus utilization, especially during maintenance and repairing works. The machine should always and only be utilized for foreseen purposes: it has to be used according to the regulation and it should be carefully cleaned. All safety device should be maintained with their full efficiency. Modification and applications of devices on the aren't allowed and they involve the termination of any warranty service.

10) APPARATUS USE (see Picture 3)


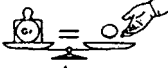
Before starting the machine, you should put a non-leavened dough. In the special basing **B** raising the cover **A** then lower it for assuring operating time of safety microswitch. Press cut-out switch **Q₁** push button **SB₄** of the portioning machine. Check the weight of the first dough corresponding to the weight in grams you wish. The weight in grams is increased rotating the knob clockwise **I** and reduce rotating the knob counter clockwise (see Picture 4). Provide feeding the portioning machine basin with next non-leavened dough's and the collect the portions coming out from belt **P** output. At the end of the work stop the machine pressing cut-out switch **SB₃** (see Picture 3).

7) MACHINE EQUIPMENT

The PO 300 is equipped with n° 3 portioning cones.

Under mentioned table shows all cones types with relative working field:

★ standard equipment, if not specified on the order.

BM/2			
			
→	AH027	50 / 70	□
→	AH021	60 / 100	□
→	AH022	90 / 130	□
★ →	AH023	120 / 160	□
★ →	AH024	150 / 190	□
★ →	AH025	180 / 220	□
→	AH026	210 / 250	□
→	AH044	240 / 280	□

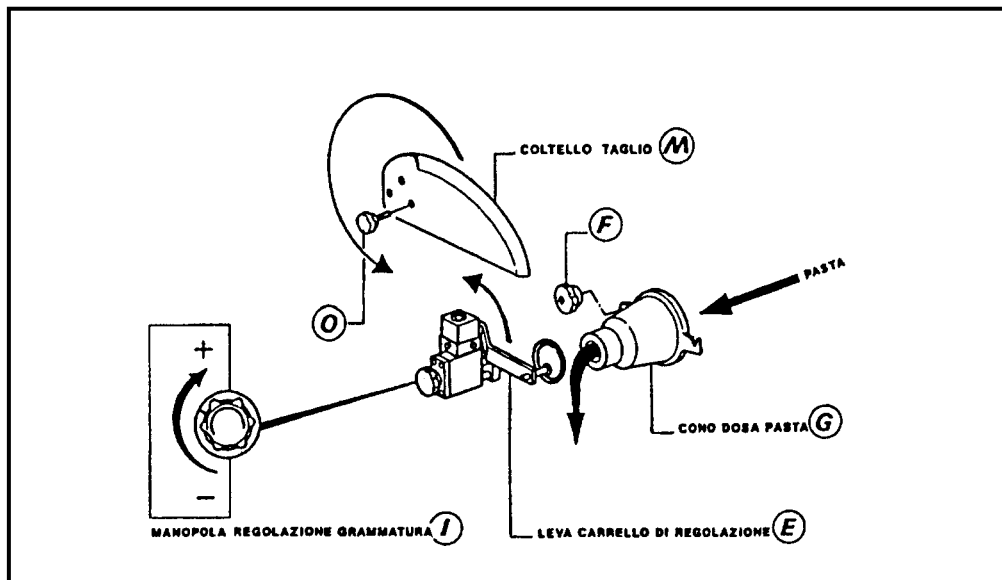
The operator should equip the machine with cone and bell, suited for portioning machine weight to be worked. For example:

PIZZE Ø 300 mm

PORTION WEIGHT = 200 gr

CONE TO BE APPLIED ON THE PORTIONING MACHINE

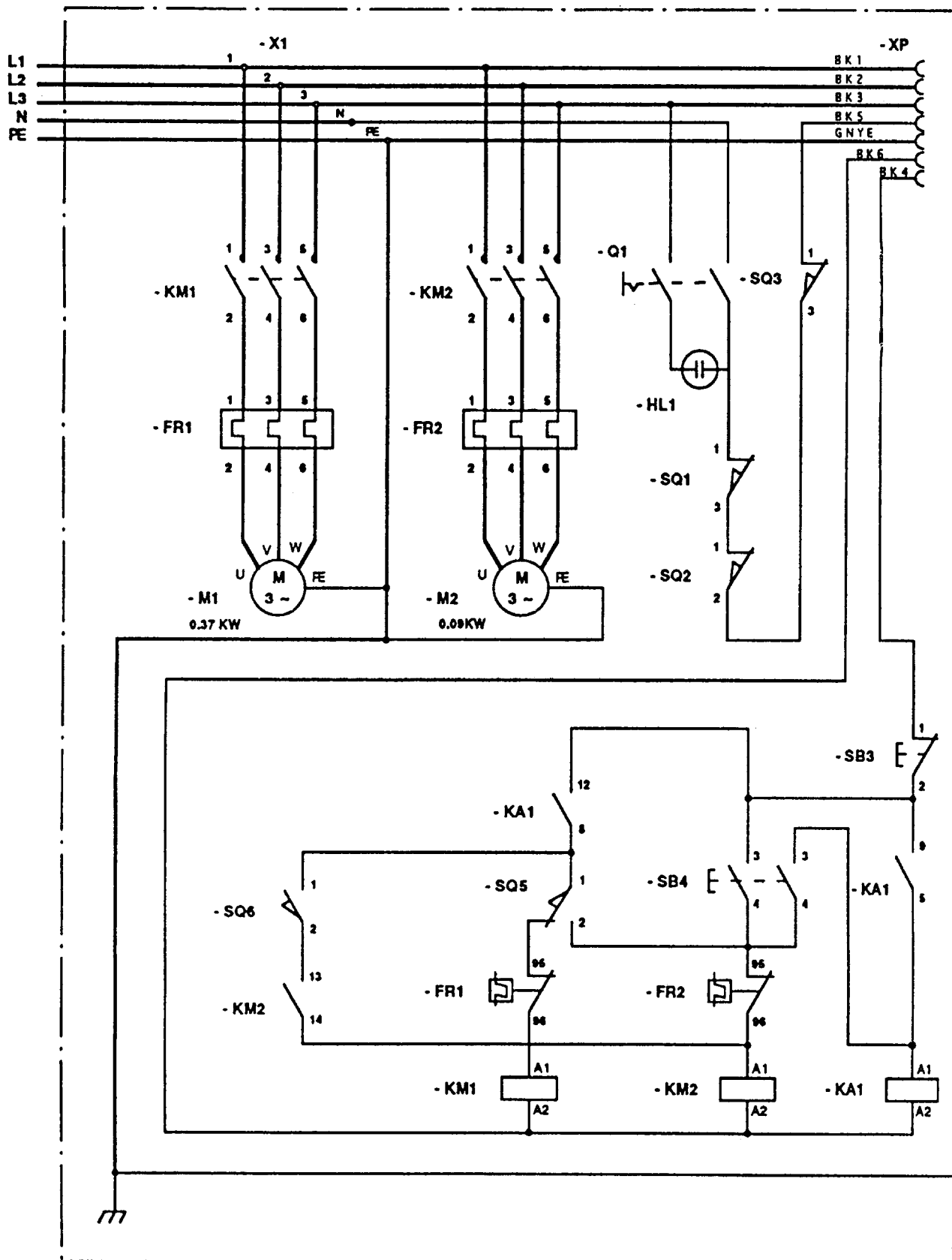
AH025



Picture 4

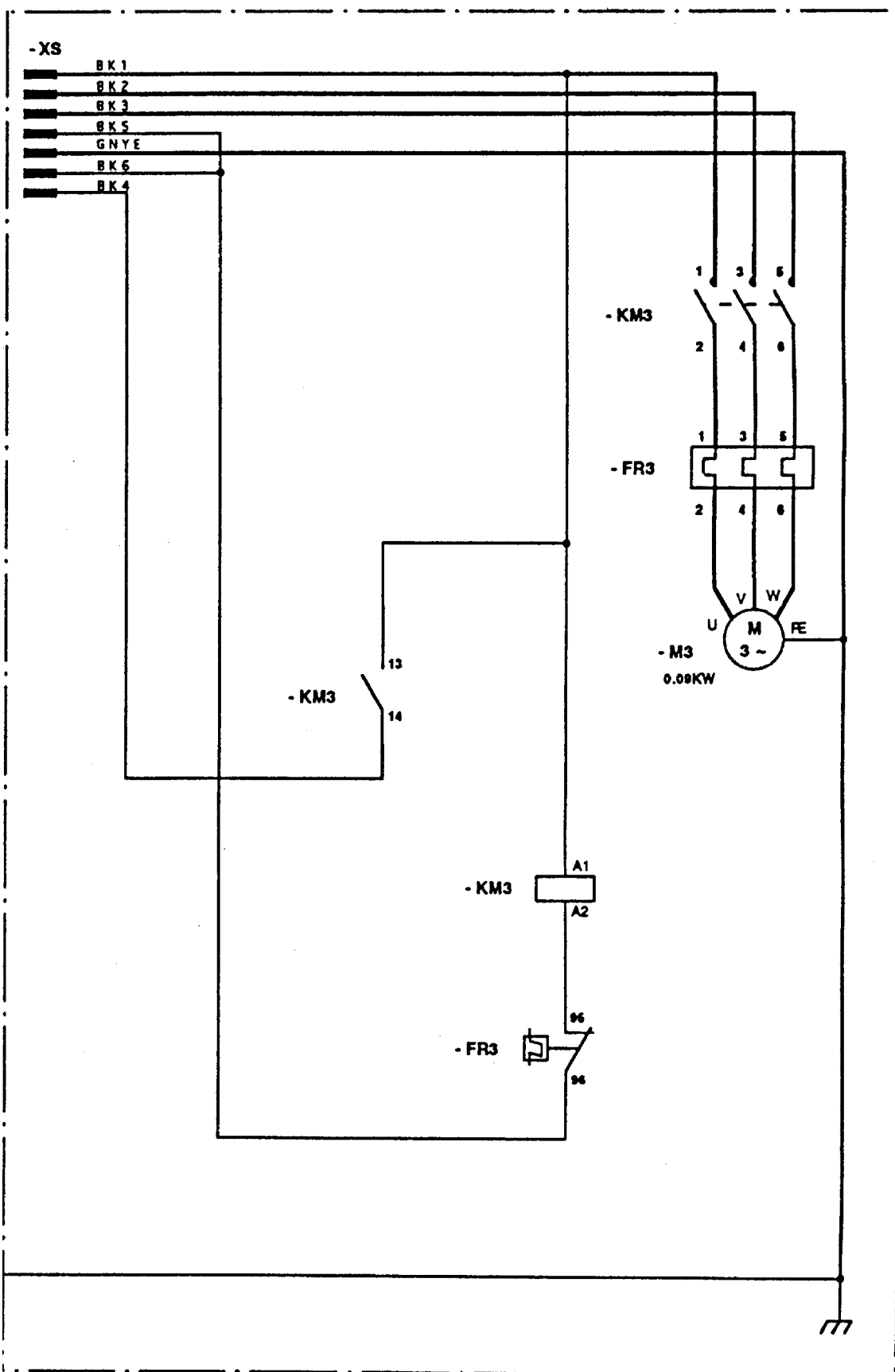
– **CONE REPLACEMENT**

In onnipolar way you should disconnect the machine from power supply. Lift the door **N**, lift adjustment carriage lever **E** and open the pan – proportioning box **L** (see Picture 3 and Picture 4). Loosen both knobs **F** and rotate the cone for begin able to extract it; it the same screw both knobs **F** (see Picture 4). As soon as the funnel is fixed, close the pan – proportioning box **L** putting the lever of carriage **E** in working position again. Safety microswitch operating time only occurs when there is a perfect closing of pan – proportioning box **L**: machine can run in this way, only.



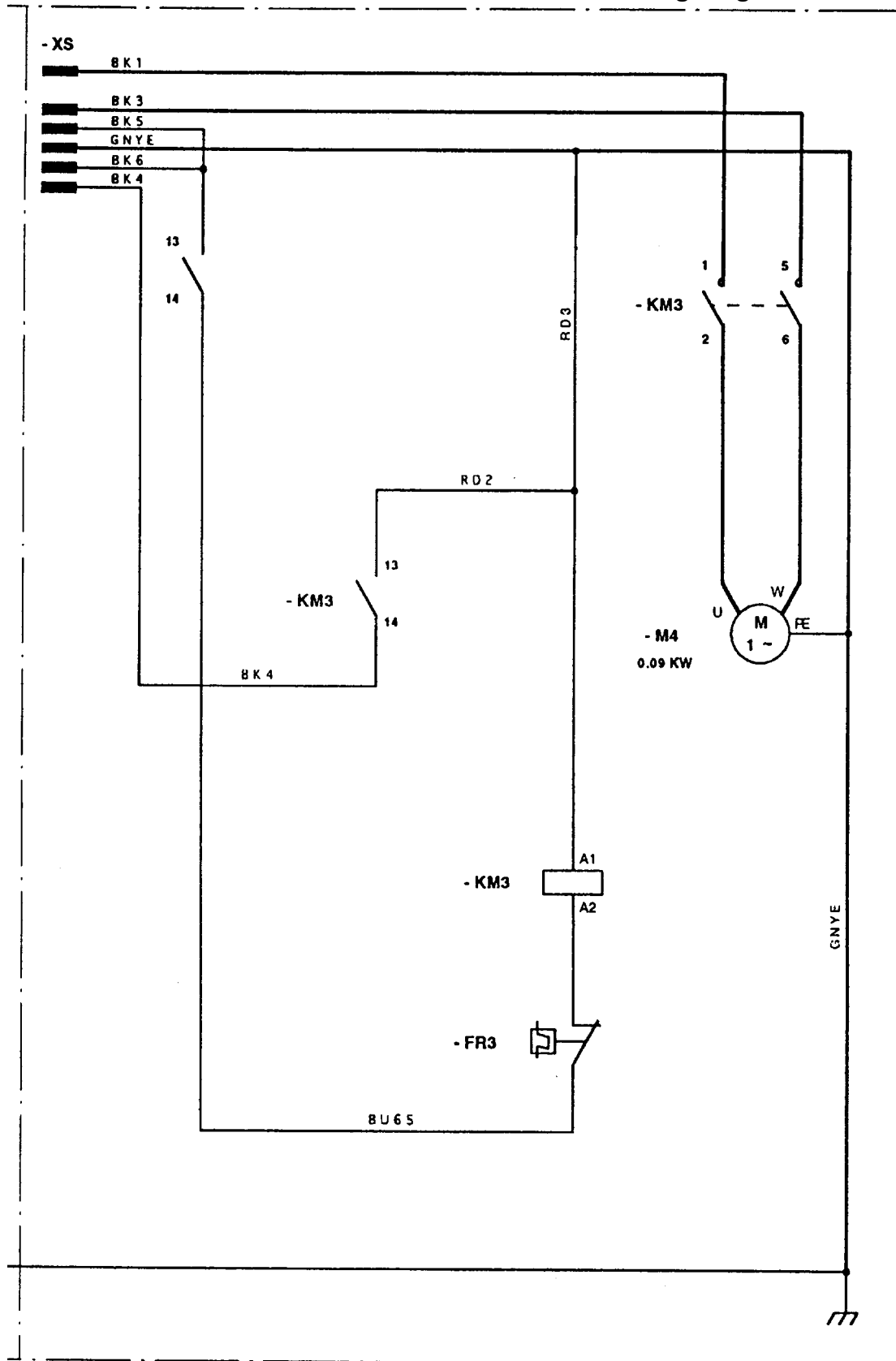
- NT

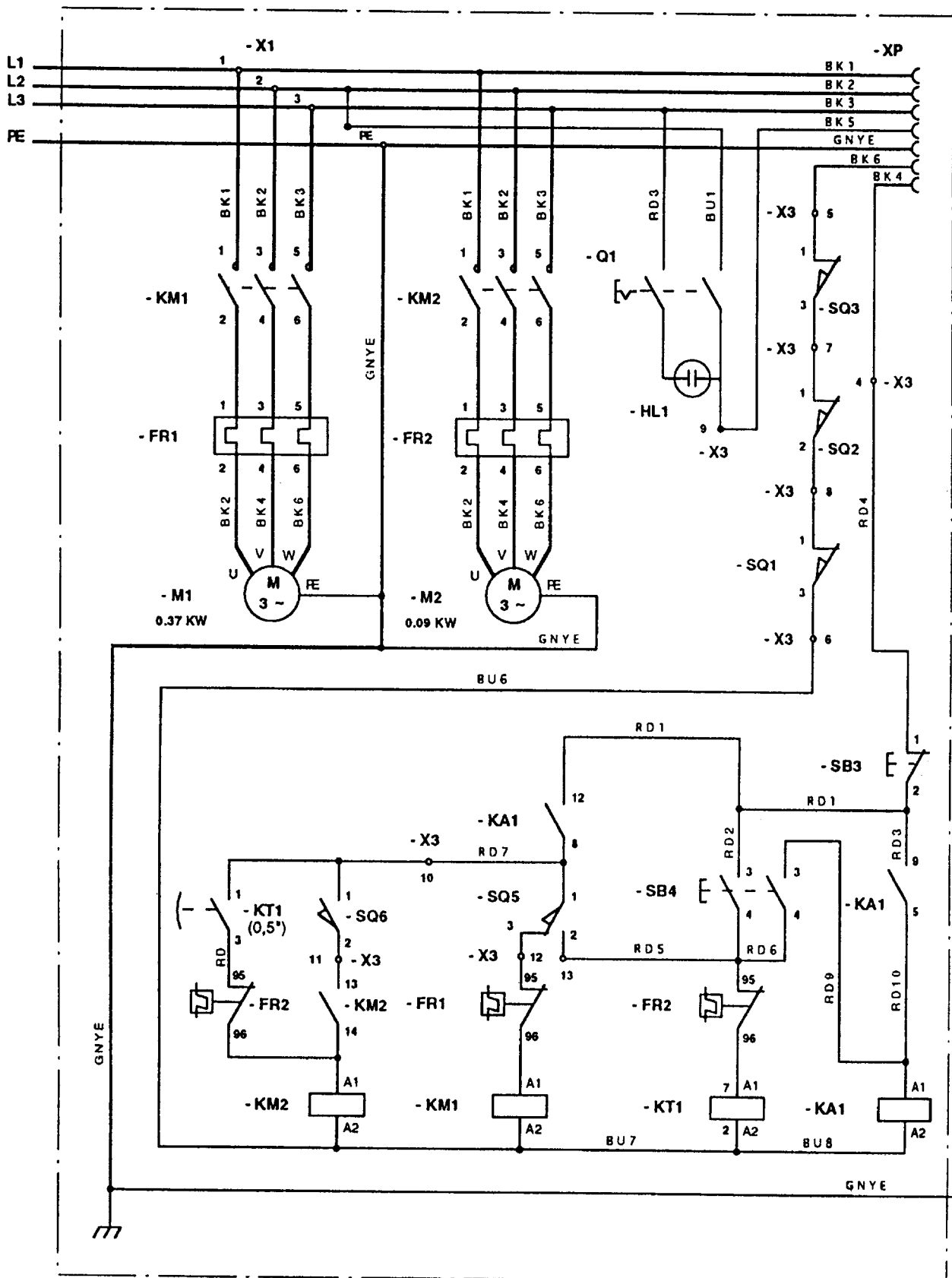
Wiring diagram 380...400 V / 3N~



- NT

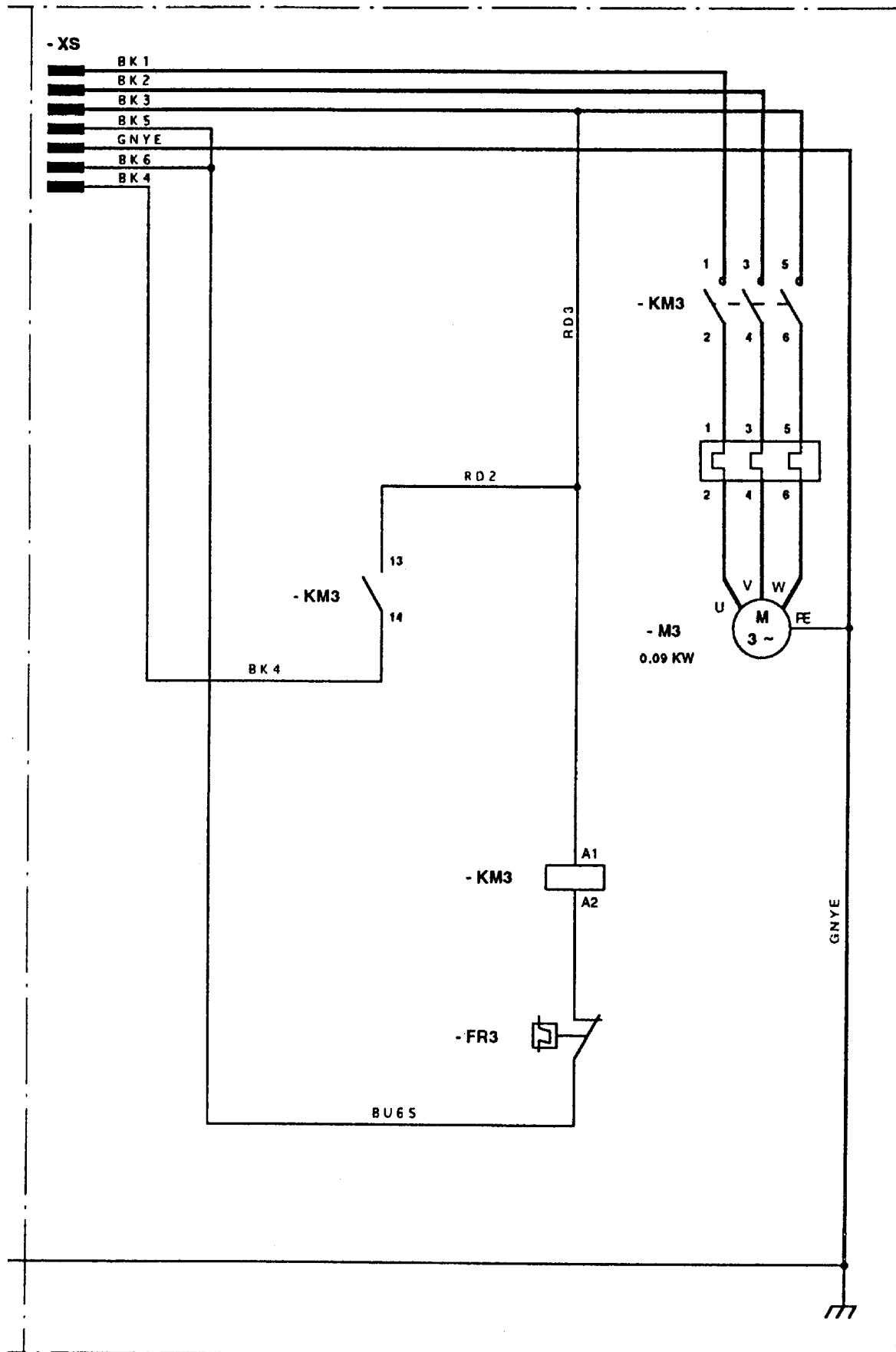
Wiring diagram 230 V ~ 1





- NT

Wiring diagram 230 V ~ 3



♦ SCHEDULE – WIRING DIAGRAM

X₁ = FEEDER TERMINAL BOARD

X₂ = CONVEYOR BELT FEEDING TERMINAL BOARD

X₃ = SWITCHES CONNECTION TERMINAL BOARD

X_p = FEMALE CONNECTOR

X_s = TAP CONNECTOR

Q₁ = MAIN SWITCH

HL₁ = POWER LAMP

SQ₁ = FRONT DOOR SWITCH

SQ₂ = TANK COVER SWITCH

SQ₃ = DOSIER / CUTTER COX SWITCH

SQ₅ = DOUGH PORTIONING MICROSWITCH

SQ₆ = MICROSWITCH (KNIFE)

SB₃ = STOP PUSH BUTTON

SB₄ = START PUSH BUTTON

KM_{1...3} = SOLENOID SWITCH

FR_{1...3} = THERMAL RELAY

KA₁ = RELAY

M₁ = MOTOR (SPIRAL) 0,37 KW 230 / 400 V

M₂ = GEAR MOTOR FOR KNIFE 0,09 KW 230 / 400 V

M_{3cc} = MOTOR CONVEYOR BELT 0,09 KW 230 / 400 V

KT₁ = TIMER KNIFE (0,2 sec.)

8) CLEANING AND MAINTENANCE

Before beginning and/or maintenance you should disconnect in omnipolar way the machine from power supply. The machine has to be cleaned every day with lukewarm water and soap, then abundantly rinse and carefully dry. Never clean with steel wool, brushes or common steel scrapers, as they could sediment iron particles and oxidizing these ones cause rust points. Never use blades or tools causes damages or surface roughness.

WARNING: don't wash the apparatus with direct water jets or under pressure, as eventual infiltrations to electrical components could prejudice the regular apparatus and safety system functioning.

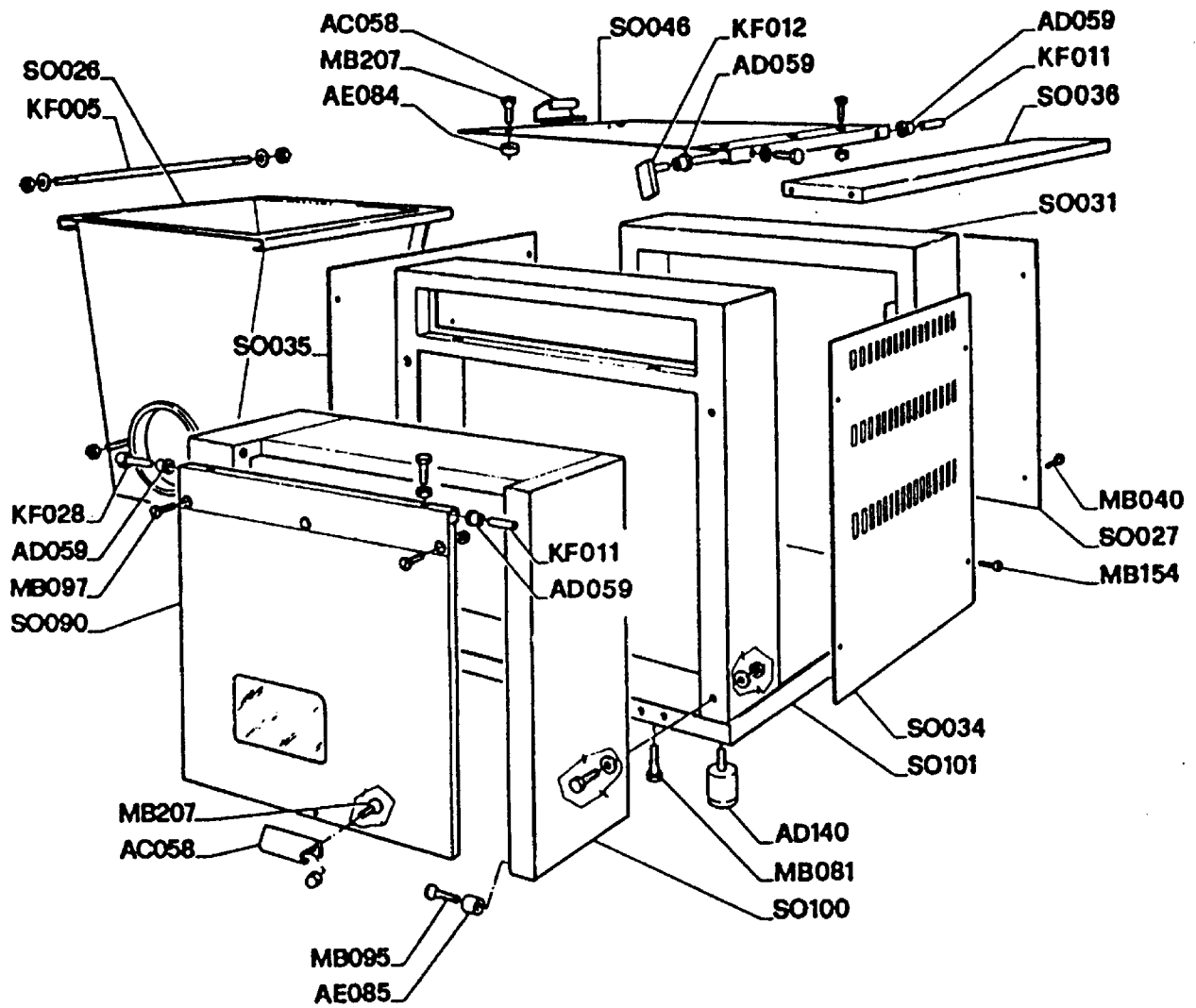
For a careful cleaning of PO 300 it's necessary to carry out following operations (see fig. 3 and fig. 4):

- 8° Raise front door **N** and raise adjustment lever **E**.
- 9° Unscrew both knobs **P** and knife **M**, then wash under warm water.
- 10° Open pan – proportioning box **L**.
- 11° Loosen both knobs **F** and rotate the funnel for extracting it – wash under warm water.
- 12° Unscrew external ring nut **D** (see Picture 3) which is placed in the back part of the portioning machine, then extract the spiral **C** from side; abundantly wash under warm water.
- 13° Wash the basin with a well – sterilized sponge eliminating dough residue because drying they could change cone or spiral position.
Take care in inverse re-assembling sequence, that spiral **C** keying occurs on both drawing pivot of machine head. After a correct re-assembling of spiral **C**, cone **G** and knife **M** you should clean the belt inside.
- 14° Unscrew and remove the black knob **T** (see table 3, particular AC054 table 5) placed on conveyor belt right side. Always from the right side remove the belt and carefully clean.
Take care in re-assembling inverse sequence, that motor roll pivot KF026 (see table 5) is coupled with belt articulation group KF027 (see table 5).

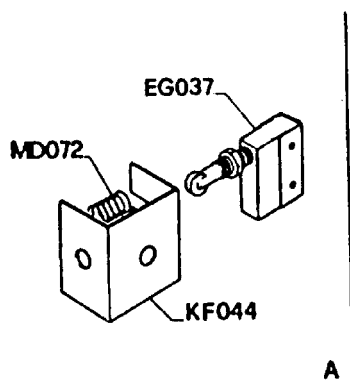
We suggest to take care carrying out the a.m. operations for avoiding wear of considered parts.

Particular maintenance works are not necessary, but we suggest to let check the apparatus by specialist every 4 years.

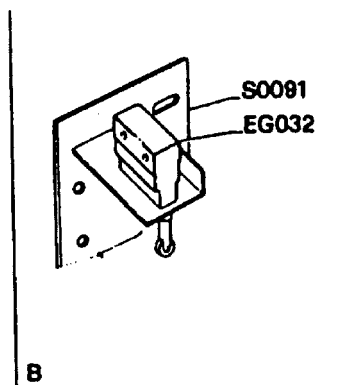
A good maintenance grants a perfect functioning and a long life of the machine.



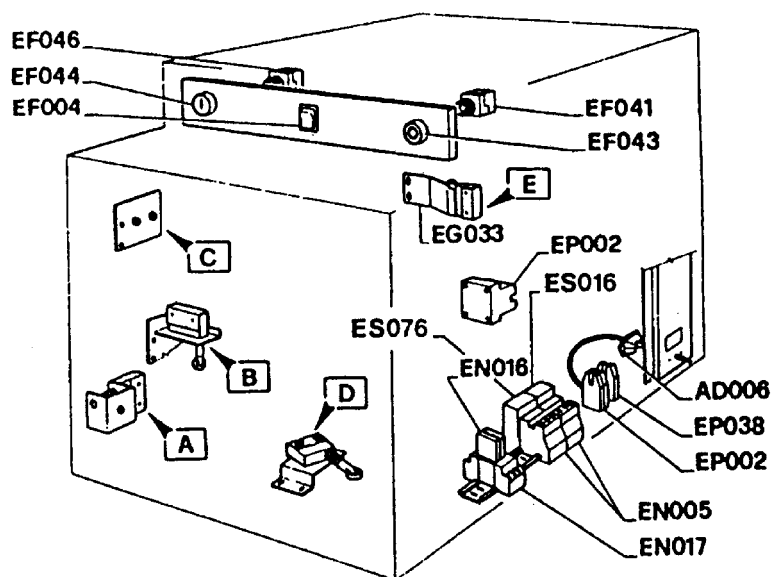
Tab. 1



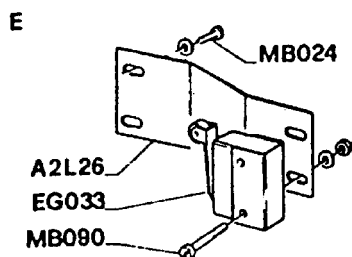
SQ5



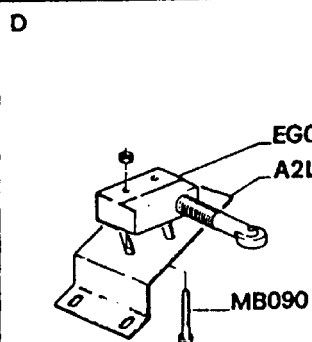
SQ6



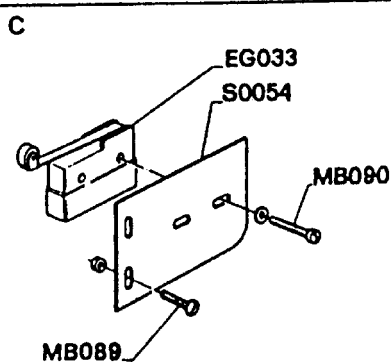
SQ2



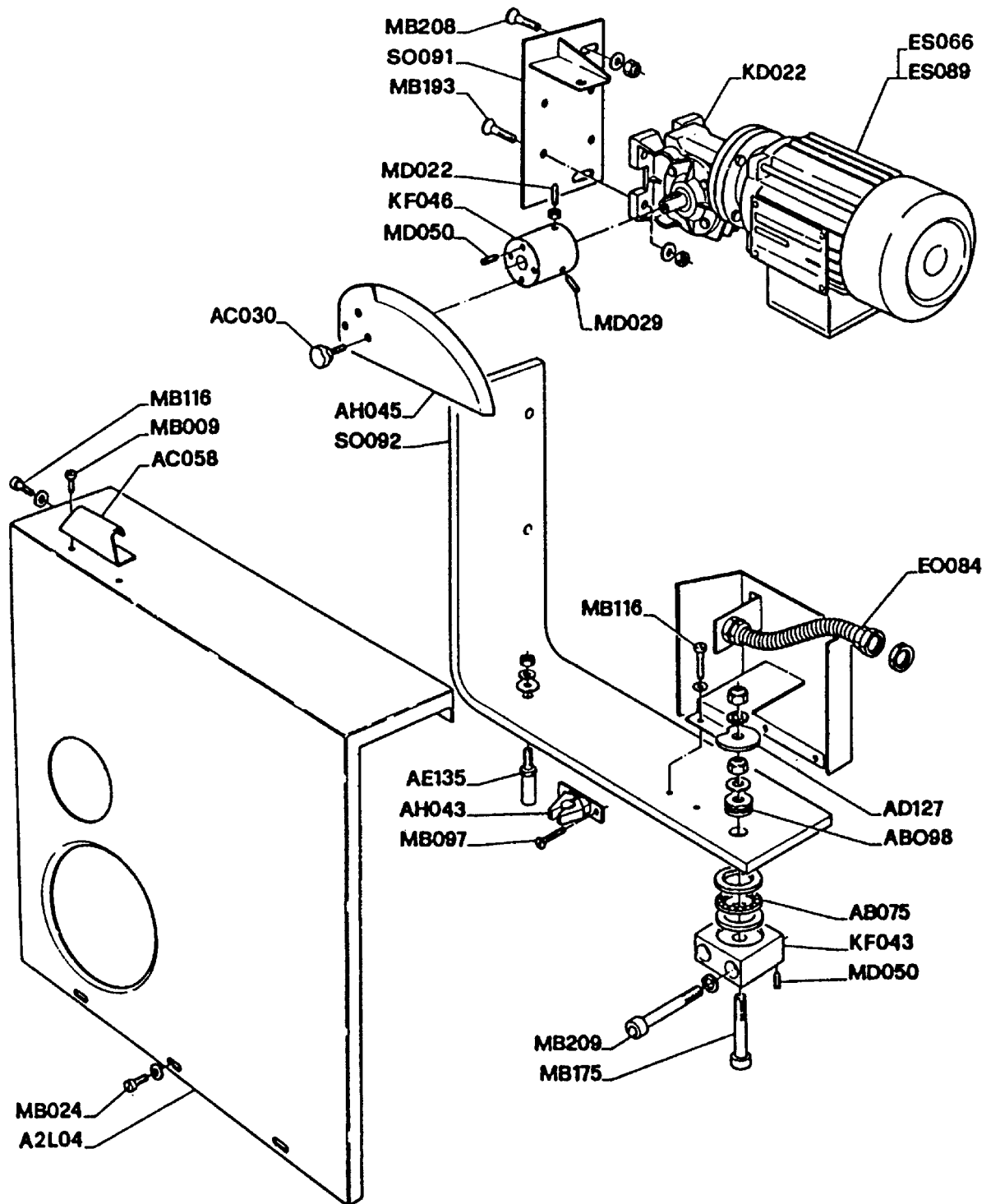
SQ3



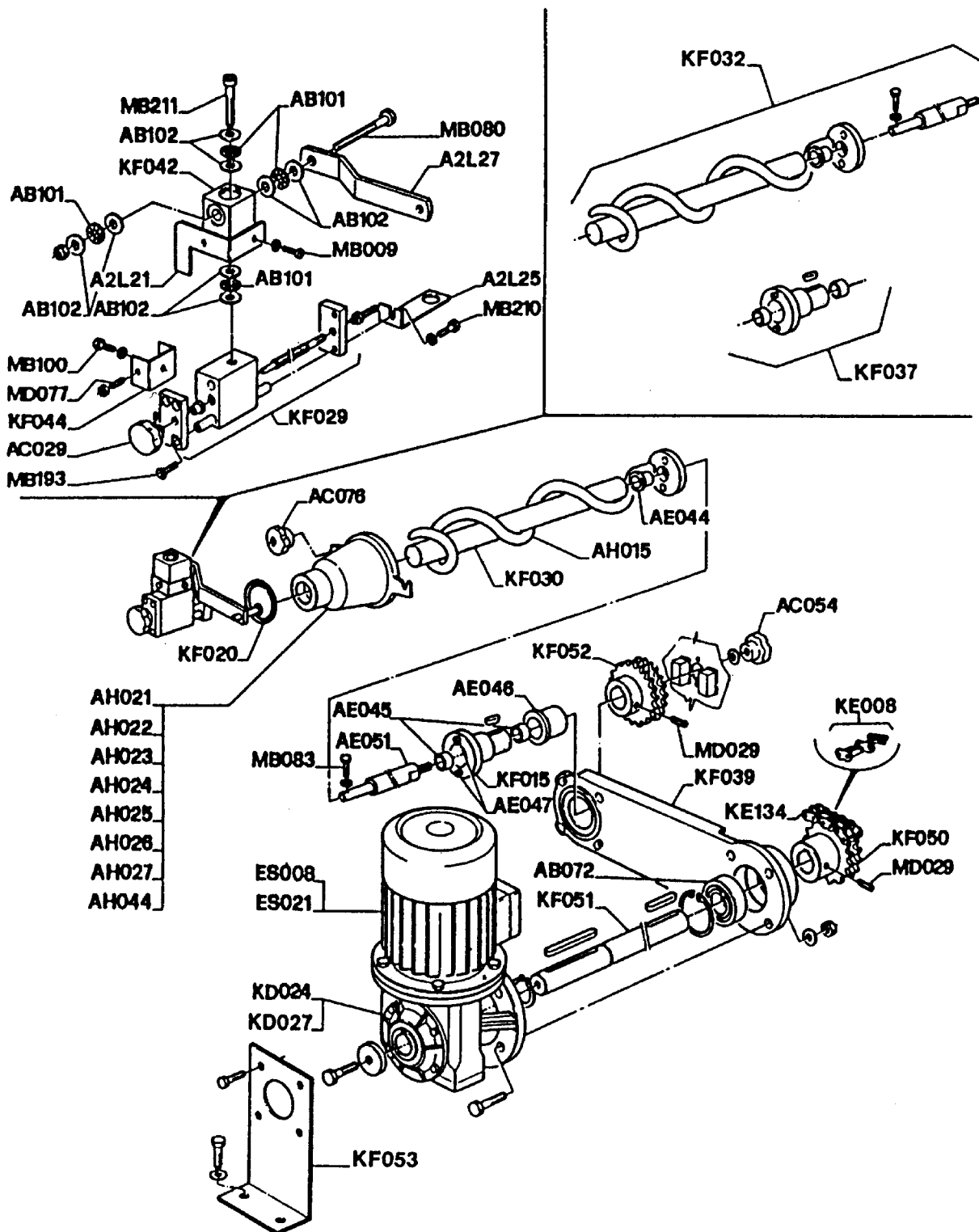
SQ1



Tab. 2

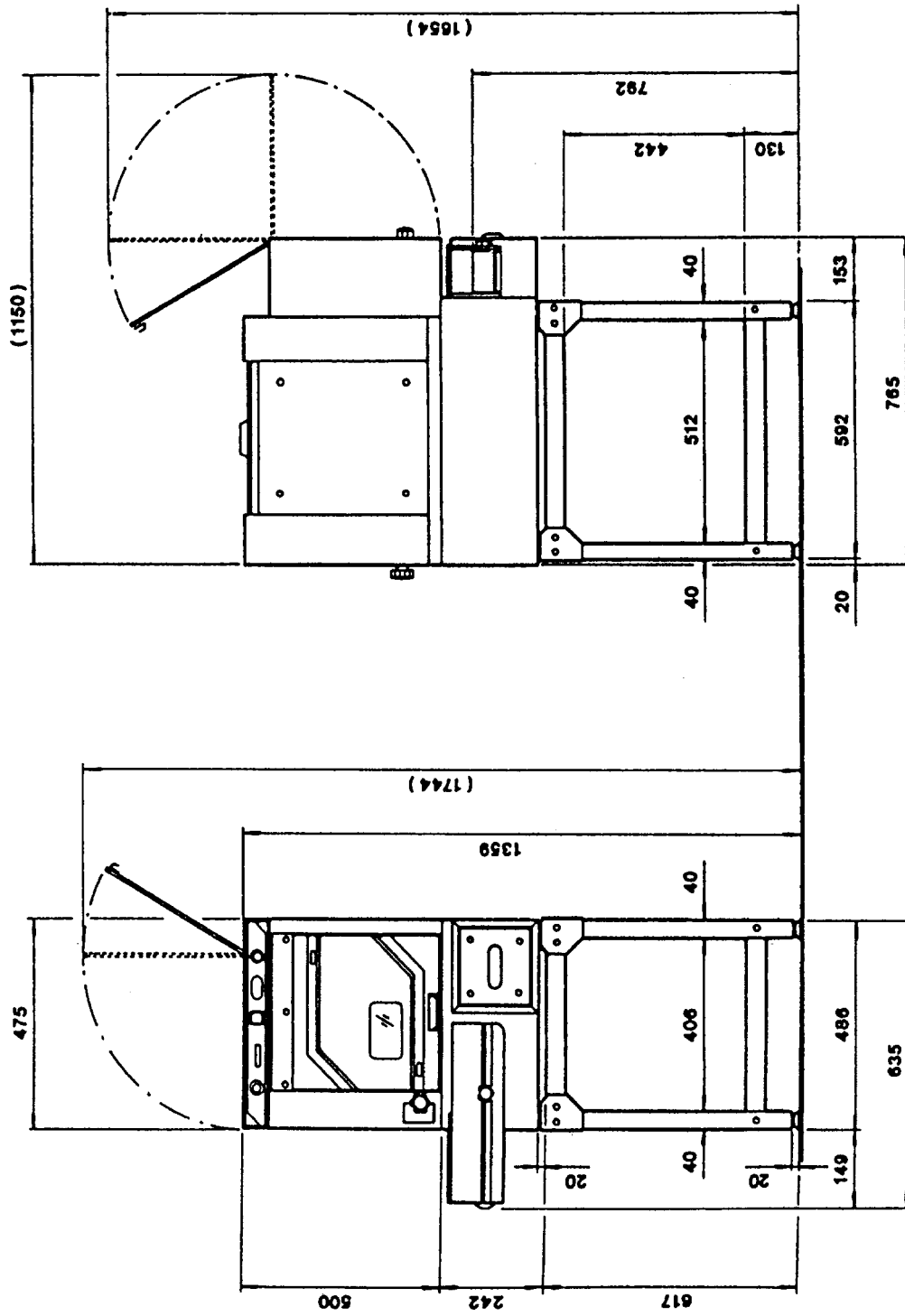


Tab. 3



Tab. 4

OUTSIDE DIMENSIONS



*LA DITTA SI RISERVA DI APPORTARE EVENTUALI MODIFICHE TECNICHE RITENUTE NECESSARIE
THE TECHNICAL DAT INDICATIVE WITH THE RIGHT RESERVED TO CARRY OUT EVENTUAL
MODIFICATIONS*

